



Christmas Menu

Two Courses £24.95 Three Courses £28.95

Starters

Soup - Homemade roast parsnip soup served with sourdough bread VE .

Prawn Cocktail - Prawns served in a rich Marie-Rose sauce on a bed of salad.

Eden Terrine - Layers of bacon, chicken, duck and asparagus served with sourdough bread and a rich chutney.

Goats Cheese - Grilled goats cheese served on toasted bread with caramelised onion chutney.

Main Courses

Christmas Roast Turkey - The classic Christmas roast served with rosemary roasted potatoes, brussel sprouts, seasonal vegetables, cranberry sauce and a rich homemade gravy.

Lamb Shank Christmas Roast - 8 hour slow cooked lamb shank served with rosemary roasted potatoes, seasonal vegetables and a rich red wine gravy.

Edens Butternut Squash - Stuffed butternut squash served with rosemary roasted potatoes, seasonal vegetables and a vegetarian gravy.

Salmon - Oven baked salmon served with pomme puree, seasonal vegetables and a bearnaise sauce.

Creamy Mushroom Chicken - Pan fried chicken served with crispy diced potatoes, mange tout and a creamy mushroom sauce.

Desserts

Sticky Toffee Pudding - Homemade sticky toffee pudding served warm with vanilla ice cream or hot custard.

Chocolate Brownie - Rich homemade chocolate brownie served warm with vanilla ice cream.

Eden Mess - Mixed berries, meringue and cream.

Christmas Pudding - Traditional Christmas pudding served warm with brandy sauce.

