




CHRISTMAS AT



THE EATON OAK

PUB WITH ROOMS



Book now
01480 219555

'TIS THE SEASON TO BE JOLLY

GET IN THE FESTIVE SPIRIT EARLY

Confirm your Christmas celebration by 31st October for any Monday, Tuesday or Wednesday in the festive season (excluding 21st, 22nd & 23rd December) & for every booking of up to 6 guests **receive a glass of fizz per person.**

*Offers apply to numbers on the day. Reservation must be confirmed with a full deposit by 31st October 2020. Please quote promo code 'EARLYXMAS' when booking.

It pays to be organised. **Receive 10% discount on all pre-ordered wine** and we'll have it ready for your arrival.

Pre-orders required at least seven days in advance of your booking.

BEAT THOSE JANUARY BLUES

We're treating you to a Christmas gift **every time** you dine with us in December.

Our gift to you includes anything from a **free drink to a complimentary two-night stay with breakfast & dinner** in one of our pubs with rooms in the New Year.

To make sure we are keeping everybody safe this festive season, government guidelines will apply at all times.
For bookings within seven days please call us direct.

FESTIVE MENU

2 courses | 23.5 per person (lunchtime only)

3 courses | 28.5 per person

Available from 23rd November - 28th December excl. Christmas Day & Boxing Day

Celebrating with
little ones?
Half price for
kids under 10

STARTERS

Spiced Parsnip, Chestnut & Cranberry Soup, crusty bread [ve]

Chilli Roasted Butternut Squash & Walnut Bruschetta,
caramelised red onion & balsamic glaze [gf] [ve] [n]

Chicken Liver Pâté, shallot thyme marmalade & sourdough thins [n]

Flaked Smoked Mackerel, celeriac & horseradish cream,
chilli pickled onions & dill oil [gf]

MAINS

Confit Duck Leg, garlic potato cake, kale, crispy soba
noodles, port & pancetta jus [n]

Herb Crusted Fillet of Roast Hake, tomato butter bean stew &
crusty warm bread

Traditional Roast Turkey, sage & lemon thyme stuffing, garlic & thyme
roasties, roasted carrots, parsnips & brussels sprouts, pigs in blankets, bread
sauce & gravy

Butternut Squash & Lentil Filo Pie, kale pesto, sage & lemon thyme
stuffing, garlic & thyme roasties & roasted root vegetables [ve] [n]

8oz Flat Iron Steak, field mushroom, roasted vine tomatoes, seasoned
fries & a choice of béarnaise or peppercorn sauce
[supplement. +4]

DESSERTS

Traditional Christmas Pudding, orange brandy custard [n]

Chocolate Salted Caramel Profiteroles, hazelnut brittle [n]

Vanilla & Coconut Rice Pudding, ginger dunkers [ve] [n] [gf]

White Chocolate & Cranberry Bread & Butter Pudding,
caramelised oranges & custard

£10pp deposit (including kids) required to confirm the table.

Pre-orders for all Festive Menu bookings are required seven days in advance of booking.

Please ask a member of the team for additional gluten free options.

Allergies? For the ingredients in each one of our dishes, please ask to see our Allergen Matrix. Wheat & nuts are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of the team before you order your food or drinks. [ve] vegan | [v] vegetarian | [gf] gluten free | [n] contains nuts or may contain traces of nuts

Don't forget
to pre-order
your wine

CHRISTMAS DAY

EAT, DRINK & BE MERRY

4 courses | 69.95 per person

Celebrating with
little ones?
Half price for
kids under 10

STARTERS

Roasted Red Pepper & Spiced Sweet Potato Soup, crusty bread [ve]

Caramelised Shallot & Thyme Tarte Tatin [ve]

Smoked Salmon Rilette, dill bagel, capers & lemon cream

Ham Hock Terrine, spiced apple compote & sourdough thins

MAINS

Poached Lobster Tail, lobster croquette, saffron roasted cauliflower, wilted spinach, shallot & caper butter sauce

Feather Blade of Beef, sweet potato purée, slow roasted baby shallots, pancetta & red wine jus [gf]

Traditional Roast Turkey, sage & lemon thyme stuffing, garlic & thyme roasties, roasted carrots, parsnips & brussels sprouts, pigs in blankets, bread sauce & gravy

Wild Mushroom & Spinach Wellington, garlic confit, roasted root vegetables, garlic & thyme roasties & jus [ve]

DESSERTS

Sticky Toffee & Pear Pudding, served with maple & walnut ice cream or vegan butterscotch sauce [n]

Chocolate Orange Tart, festive spiced whipped cream & popping candy

Traditional Christmas Pudding, cherry brandy custard & redcurrants [n]

Lemon Crème Brûlée & shortbread

Vanilla & Coconut Rice Pudding, ginger dunkers [ve] [n] [gf]

CHEESE

Four of our Finest Cheeses, spiced apple chutney & sourdough crackers with a sloe gin tippie

£10pp deposit (including kids) required to confirm your reservation & full balance must be paid by 1st December 2020. Pre-orders for all Christmas Day bookings must be made by Wednesday 16th December 2020.

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BOXING DAY MENU

2 courses | 26 per person

3 courses | 31 per person

Take a break from
the cooking.
Sit back & relax
with us on
Boxing Day.

STARTERS

Spiced Roasted Cauliflower Soup, crusty bread [ve]

Beef Carpaccio, gorgonzola, chicory & toasted pine nuts [gf] [n]

Honey Mustard Glazed Pigs in Blankets

Caramelised Onion Tart, walnuts & vegan cheese crust [ve] [n]

Black Pudding Bubble & Squeak, poached egg & hollandaise

MAINS

Beef Wellington

Turkey, Ham & Leek Shortcrust Pie

Salmon, Spinach & Chestnut en Croûte

Pan-fried Seabass Fillets, shitake mushrooms, pak choi &
lemon ginger dressing [gf]

Butternut Squash & Lentil Filo Pie, with kale pesto [ve] [n]

*All mains come with garlic & thyme roasties, glazed carrots,
roasted parsnips, brussels sprouts & red onion
gravy served feasting style on the table.*

DESSERTS

Chocolate Orange Tart, festive spiced whipped cream & popping candy

Traditional Christmas Pudding, cherry brandy custard & redcurrants [n]

Toffee Apple Crumble, vanilla ice cream

Vanilla & Coconut Rice Pudding, ginger dunkers [ve] [n] [gf]

Kids
menu
available

£10pp deposit (including kids) required to confirm your reservation & full balance must be paid by 1st December 2020. Pre-order for all Boxing Day bookings must be made by Wednesday 16th December 2020.

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Allergies? For the ingredients in each one of our dishes, please ask to see our Allergen Matrix. Wheat & nuts are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of the team before you order your food or drinks. [ve] vegan | [v] vegetarian | [gf] gluten free | [n] contains nuts or may contain traces of nuts

FESTIVE OPENING HOURS

CHRISTMAS EVE - THURSDAY 24TH DECEMBER

Bar: 12pm - 12am

Food served: 8.30am – 11.30am & 12pm – 10pm

CHRISTMAS DAY - FRIDAY 25TH DECEMBER

Bar: 12pm – 3pm

Food served: 9am - 11am & 12pm - 2pm

Breakfast for hotel guests only

BOXING DAY - SATURDAY 26TH DECEMBER

Bar: 12pm - 6pm

Food served: 9am – 11am & 12pm – 5pm

Breakfast for hotel guests only

SUNDAY 27TH DECEMBER

Bar: 12pm - 11pm

Food served: 8.30am - 11.30am & 12pm - 9pm

BANK HOLIDAY - MONDAY 28TH DECEMBER

Bar: 12pm - 11pm

Food served: 8.30am - 11.30am & 12pm - 9pm

NEW YEAR'S EVE - THURSDAY 31ST DECEMBER

Bar: 12pm - 1am

Food served: 8.30am – 11.30am | 12pm – 3pm | 7pm - 10pm

NEW YEAR'S DAY - FRIDAY 1ST JANUARY

Bar: 12pm – 6pm

Food served: 8.30am – 11.30am & 12pm – 5pm



SHARE THE CHRISTMAS SPIRIT



Support your local pub this festive season
& take away the stress of the shops.

Treat someone special to a stay in one of our
beautiful boutique bedrooms or spoil them with a
delicious three course meal & a bottle of fizz.

Gift vouchers available on our website
gifts.theeatonoak.co.uk



THE EATON OAK

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theeatonoak.co.uk

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