

EH
EAVES HALL
EXCLUSIVE HOSPITALITY

Fat, drink & be Merry...

JOINER CHRISTMAS
PARTIES

£44.50 per person

Includes fizz on arrival, 3 course festive menu and DJ
THURSDAY 1ST, THURSDAY 8TH & FRIDAY 16TH DECEMBER

EXCLUSIVE HIRE
CHRISTMAS PARTY

*from £3,000**

Includes fizz on arrival, 3 course festive menu, overnight stay and breakfast

*Minimum 30 guests



For more details about hosting your
event at Eaves Hall please call us on 01200 425271
or email events@eaveshall.co.uk



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Christmas Party Menu

Fizz on arrival | £44.50 per person

STARTERS

LOBSTER & CRAB TIAN
Avocado mousse, crème fraiche (gf)

CURRIED CAULIFLOWER SOUP
Onion bhaji crouton (gfo) (ve)

CONFIT DUCK TERRINE
Clementine jelly, toasted cinnamon brioche (gfo)

BAKED CAMEMBERT
Garlic, rosemary, honey drizzle (gfo) (v)

MAINS

TRADITIONAL ROAST TURKEY
Goose fat roast potatoes, jus, all the trimmings (gfo)

SLOW COOKED LAMB SHOULDER
Sticky red cabbage, creamed mash potato, redcurrant jus (gfo)

BUTTERNUT SQUASH PITHIVIER
Sage chestnut, tenderstem broccoli, shallot jus (veo)

PAN FRIED SEA BASS
Wild mushroom, chardonnay sauce, parmentier potatoes, charred pak choi (gf)

DESSERTS

CHRISTMAS PLUM PUDDING
Brandy anglaise

CHOCOLATE GANACHE TART
Honeycomb, salted caramel ice cream (gfo)

APPLE & SULTANA STRUDEL
Amaretto anglaise, clotted cream ice cream

RASPBERRY CHEESECAKE
Wild berry compote (gfo)

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free.
Fish dishes may contain bones.