CHRISTMAS DAY Young'sters

A half-sized helping (sprouts optional), created for little ones brimming with festive cheer.

3 Courses $\pounds, 40$ per child

To Start

Roast cauliflower soup, toasted sourdough (vg) (166Kcal) Beef croquettes, Parmesan (257Kcal) Chicken liver pâté, plum chutney, sourdough (340Kcal) Hummus, crudités, sourdough (484Kcal)

Mains

All served with double egg Yorkshire pudding, goose fat roast potatoes, Brussels sprouts, crushed winter roots, maple roast parsnip, gravy (215Kcal)

Crown of English turkey, roast potatoes, pigs in blankets, gravy (603Kcal)

West Country 28 day aged sirloin of beef, pigs in blankets, gravy (522Kcal)

Parsnip & celeriac nut roast, roast carrots & parsnip, roast potatoes, gravy (vg) (565Kcal)

Puddings

Christmas pudding, vanilla ice cream (v) (388Kcal) Apple & fig crumble, vanilla ice cream (v) (209Kcal) Chocolate brownie, vanilla ice cream (vg) (306Kcal) Davidstow Cheddar, quince jelly, celery, seeded crispbread (v) (276Kcal)

We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot. An adult's recommended daily calorie allowance is 2,000 Kcal. All tables are subject to a discretionary service charge of 12.5%.



The Eagle





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