

CHRISTMAS DAY

A glass of Champagne on arrival

STARTERS

Duck, orange, pistachio and tarragon rillettes, quince jelly, winter pickles, sourdough toast

Roast celeriac soup, toasted chestnuts and seeds, sourdough toast (v)

Roast monkfish, brown shrimp and orange butter, creamed spinach, capers

Root vegetable bubble and squeak, poached duck egg, hollandaise (v)

Suffolk salami and chorizo, winter pickles, olives, sourdough toast

Jude's lemon sorbet to follow

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey, honey glazed gammon, seared goose breast, pigs in blankets, bread sauce, Brussel tops and chestnuts

Celeriac, spinach, leek and Sussex Charmer gratin, butternut squash purée, Jerusalem artichokes, Brussel tops, rosemary roast potatoes (v)

Hampshire venison, chestnut, port and bay leaf suet pie, crushed winter roots, Brussel tops

Roast Creedy Carver duck breast, duck leg croquette, butternut squash purée, chicory, cherries, brandy

Roast Scottish salmon, creamed celeriac, fennel, leeks, gremolata

PUDDINGS

Christmas pudding, spiced syrup, brandy butter ice cream


Blue Monday, Isle of Mull Cheddar, Cenarth brie, quince jelly, celery, seeded crackers (Supplement £2.50)

Chocolate and marmalade brioche bread pudding, chocolate ice cream

Apple and quince crumble, custard

Salted chocolate and cranberry tart, caramel ice cream

Adult £70

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.  A discretionary 12.5% service charge will be added to your bill.



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