Eyre Court Hotel

Eat. Drink. Stay.

Christmas at the Eyre Court

SMALL PLATES & STARTERS

Creamy French Onion Soup with Blue Cheese Crouton

Slow-matured Black Pudding with Heritage tomatoes and French shallots served on crispy sourdough with rosemary oil

Butter roasted Asparagus wrapped in Parma Ham with a honey and balsamic glaze & fresh herbs

SIGNATURE MAINS

Traditional West Country Turkey with a festive stuffing, Yorkshire puddings, pigs-in-blankets, honey roasted parsnips, heritage carrots, black garlic & rosemary peas, braised red cabbage, sprouts and a rich gravy

Trio of West Country Lamb Rack with a rosemary and black garlic crust served with heritage carrots, braised red cabbage and a creamy mustard mash

Crispy Vegetable Wellington served with heritage carrots, braised red cabbage & creamy mustard mash *V Vg*

FINAL INDULGENCES!

Indulgent, rich Cherry & Dark Chocolate Tart *V*

Bread & Butter Brioche Pudding served with hot Brandy Custard or Devonshire Clotted Cream

Traditional Christmas Pudding served with hot Brandy Custard or Devonshire Clotted Cream *V*

TWO COURSES £29 | THREE COURSES £32

Pre-orders Only - 48hrs notice please!

Please advise of any special dietary needs or allergies when booking