



THE
OLD EYRE ARMS
HASSOP

Starters

Homemade Soup of the Day, Warm Rustic Bread
Chicken Liver Parfait with Damson Chutney & Toasted Brioche
Slow Cooked Venison & Wild Boar Ragu
Smoked Salmon Terrine Layered with Goats Cheese & Candied Beetroot on Toasted Focaccia
Roasted Beetroot & Fig Salad with Poached Pear, Heritage Tomatoes & Goats Cheese

Mains

Critchlow's Sausages, Mashed Potato, Caramelised Onions, Peas & Red Wine Jus
Roast Turkey, Duck Fat Roast Potatoes, Yorkshire Pudding, Creamy Mashed Potatoes, Honey Roast Parsnip, Heritage Carrots, Cauliflower Cheese, Pigs in Blankets, Braised Red Cabbage, Swede, Stuffing, Brussels Sprouts & Broccoli
Vegetarian Wellington, Roast Potatoes Yorkshire Pudding, Creamy Mashed Potatoes, Honey Roast Parsnip, Heritage Carrots, Cauliflower Cheese, Braised Red Cabbage, Swede, Brussels Sprouts & Broccoli
Duo of Lamb, Herb Crusted Rack & Pan-Fried Rump with Seasonal Veg, Dauphinoise Potatoes & Port & Redcurrant Jus
The Eyre Arms Burger, 100% Steak Burger, Snowdonia Bomber Cheddar, Bacon, Onion Rings & Hand Cut Chips
Pie of The Day with Seasonal Veg & Choice of Potato
Papillote Fish with Sautéed Potatoes, Heritage Carrots, Samphire & White Wine Fish Velouté
Spatchcocked Partridge, Roasted Pear, Fondant Potato & Curly Kale

Sharing Platters (Additional charges apply)

Chateaubriand for Two - Served with Hand Cut Chips, Peppercorn Sauce, Wild Mushroom, Grilled Tomato & Onion Rings
Seafood Platter to Share - Can be tailored to your requirements & number of people sharing
PLEASE NOTE THE SHARING PLATTERS ARE PRE-ORDER ONLY

Desserts

Christmas Pudding with Homemade Brandy Custard
Toasted Marshmallow Cheesecake with Honeycomb Crumble & Homemade Baileys Ice Cream
Homemade Chocolate Yule Log
Lebkuchen, Gingerbread Biscuit with Apricot & Chocolate
Trio of Christmas Puddings, Mini Christmas Puddings with Brandy Custard, Mini Chocolate Yule Log & a Shot of Homemade Eggnog
Selection of Ice Creams
Selection of Local Cheeses with Quince, Fig & Biscuit Selection (£3 supplement)

2 Courses £23 • 3 Courses £28

