



THE
EASTFIELD
HENLEAZE

CHRISTMAS MENU

SERVED FROM
THURSDAY 27TH NOVEMBER
TO
SATURDAY 20TH DECEMBER

LUNCH 12PM-3PM | WEDS-SAT
DINNER 5PM-9PM | MON-SAT

TWO COURSES £30.00
THREE COURSES £37.50

TO START

CRISPY HAMHOCK GF

parsnip purée, frisse salad, sherry & raisin dressing

COQUILLES ST-JACQUES GF

scallops, dill sauce, pomme purée

CRAB RAREBIT

Butcombe bitter, Gruyère cheese, confit hens yolk

JERUSALEM ARTICHOKE SOUP V/VGO/GFO

roast pear, brown butter, croutons

MAINS

TURKEY CASSOULET GF

Toulouse sausage, cannellini beans, chestnut,
pancetta & sage crust, charred sprouts

BEEF SHORT RIB GF £3 supp.

braised lentils, roast shallots, soft herb & caper dressing

SEA FOOD VOL-AU-VENT

cornish salmon, clams, shrimp, potato, fennel & clementine salad

TWICE-BAKED TRUFFLE CHEESE SOUFFLE V

watercress, apple & hazelnut salad

MUSHROOM BOURGUIGNON VG/GF

confit shallots, soft polenta, persillade

TO FOLLOW

PANNETONE TRIFLE V

Pedro Ximenez, toasted almonds

DEEP FRIED BREAD & BUTTER PUDDING V

bay leaf creme anglaise

RICE PUDDING BRÛLÉE VG/GF

prunes in armagnac

MOLTEN BRIE V

caramelised sourdough, Eastfield preserved figs, candied walnuts

SELECTION OF ICE CREAMS AND SORBETS

TERMS AND CONDITIONS

RESERVATIONS

Christmas bookings are now being taken for 27th November until 20th December. Reservations for lunch and dinner are available for groups of two or more people, Monday-Saturday. Please be aware a 12.5% service charge will be added to your food and drink bill on the evening.

MENUS

Our chefs have carefully chosen what food they would like to showcase using seasonal, sustainable and locally sourced ingredients. For advice on ordering, speak with a member of the team; the menus have been designed to be easily altered to cater for all allergies.

V VEGETARIAN **VG** VEGAN **GF** GLUTENFREE
VO VEGETARIAN OPTION **VGO** VEGAN OPTION **GFO** GLUTENFREE OPTION

CONFIRMATION OF BOOKING

In order to finalise your booking, a completed pre-order must be returned to us a minimum of two weeks before the date of your booking. All bookings are also required to pay a £10 per person deposit in advance to confirm the table. This deposit can be paid by cash or card, in person or over the phone, and must be paid a minimum of two weeks before your booking. This full deposit will then be redeemed against your final bill. Any last minute bookings will be permitted at the management's discretion depending on availability. There are some evenings which prove to be more popular than others in this time, so we advise booking early to avoid disappointment.

CANCELLATIONS AND MODIFICATIONS

We understand that sometimes, for whatever reason, bookings need to be cancelled. Let us know a minimum of 7 days before your booking and we will offer you a full refund of your deposit. If you would like to add or remove a guest, please let us know a minimum of 48 hours in advance and we will do our best to accommodate any changes. However, for any drop-outs not notified 48 hours in advance, we will deduct the £10 deposit for each no-show as our chefs and staff will have already begun preparations for your arrival.

PRIVATE BOOKINGS

We have two lovely function spaces here at the Eastfield, available for private hire for larger groups. For more information, email our Events Manager at:
events@theeastfieldpub.co.uk

HOW TO BOOK

Our management team are waiting to hear from you via email at info@theeastfieldpub.co.uk

If you are unable to use email, our phone number is 0117 379 0979, or perhaps ask a staff member for more information next time you are in the pub for a drink or meal.

Please note - reservations for our Christmas menu cannot be made online through ResDiary.

WE THANK YOU FOR YOUR ONGOING SUPPORT
AND LOOK FORWARD TO WELCOMING YOU
FOR SOME FESTIVE CHEER!