## Eve

## CHRISMAS MENU (Available 1st-24th December)

Gordal olives (VG)
Merguez in blankets
Beetroot cured salmon Gravlax, mustard dill sauce, rye Whipped house pate, piccalilli, toasted sourdough
Pulled turkey, spiced cranberry, apple slaw, jewelled cous cous, mixed seeeds. Roasted hake, artichoke purée, sautéed smoked bacon, runner beans Garlic, parmesan roasted Brussel sprouts (V)

## Festive Vegetarian sharing platter

 £60
## Gordal Olives (VG)

- Vegetarian sausage in no bacon blankets (V)

Pressed terrine of Strathdon blue, pear and walnut, toasted sourdough, piccalilli (V)
Roasted garlic, parsnip hummus, Jerusalem artichoke crisps. (VG) No lamb, spiced cranberry, apple slaw, jewelléd.cous cous, mixed seeds". (V) Cauliflower steak, shaved apple, celeriac chimichurri, oyster-mushrooms. (V) Garlic, parmesan roasted Brussel sprouts (V)

## - Festive feasting sharing platter Eve

 : £60[^0]
## V VEGETARIAN/ VG VEGAN

## Gve

## CHRISTMAS DAY FEȦSTLNG LUNCH (12pm-4pm)

ROAST GARLIC AND PARSNIP HUMMUS (V)

BEETROOT CURED SALMON GRAVLAX mustard dill sauce, rye bread

GIN AND JUNIPER BERRIE VENISON TATAKI horseradish cream

CLAM CHOWDER
sourdough

## SUCCULENT•ROAST TURKEY <br> pigs in blankets, stuffing

SCOTFISH:ROAST BEEF horseradish cream

- VĖGETABLES

Chantenay carrots, picolo parsnips, red cabbage, brussels sprouts, chestnuts, roast potatoes

## CHRISTMAS F.ONDUUE:(V)

chocolate brandy dipping sauce, Christmas pudding balls, strawberry and kiwi skewers, churros, orange and polenta cake

This menu is being designed for all the dishes to be served as family style and to enjoy a traditional family affair meal in the Eve surrounds.

## $£ 95$ per person <br> £45 under 12 <br> kids up to 3 go free

## V VEGETARIAN


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