

THE
EAGLE VAULTS
WORCESTER

FESTIVE MENU

2 COURSES £26.95 | 3 COURSES £29.95

STARTERS

LEEK & POTATO SOUP (V, can be GF)
Garlic crouton & truffle oil

MINI CAMEMBERTS (V)
Cranberry sauce & mixed leaf salad

SMOKE SHORT RIB CROQUETTES
Fire roast mayonnaise

CRISPY FRIED CALAMARI
Homemade aioli & lemon wedge

HERITAGE TOMATO BRUSCHETTA (V/VE)
Heritage Tomatoes, Garlic Confit, Fresh Basil,
Toasted Focaccia, Aged Modena Balsamic &
Extra Virgin Olive Oil

MAIN COURSE

TURKEY BREAST
Apricot and chestnut stuffing, pigs in blankets,
honey glazed carrots, parsnip, Brussel sprouts and
roasted potatoes, rich gravy, cranberry sauce
*Veggie nut roast available for Vegetarian / Vegan
(V / VE)*

SCOTTISH SALMON (GF)
With dill butter sauce, honey glazed carrots, parsnip,
Brussel sprouts and roasted potatoes

CONFIT DE CANARD (GF)
Slow cooked duck leg, honey glazed carrots,
parsnip, Brussel sprouts and roasted potatoes,
finished with a rich gravy

8OZ ABERDEEN ANGUS SIRLOIN STEAK (GF)
28 day dry aged sirloin, chimichurri sauce and
fresh leaf salad

SPINACH & RICOTTA RAVIOLI (V)
Lemon & Sage Butter Sauce, Crispy Sage &
Aged Parmesan

DESSERTS

CHRISTMAS PUDDING (V, GF)
With rum & raisin sauce

WARM CHOCOLATE FONDANT (V, VE)
With vanilla ice cream

AFFOGATO (V, VE, GF)
Double espresso, vanilla ice cream,
chocolate powder

DUTCH APPLE PIE (V)
Crispy cinnamon pastry filled with apple &
sultana, topped with a cinnamon crumble,
served warm
(Add vanilla ice cream £1.80 supplement)

STEAK UPGRADES

Upgrade to one of our premium dry-aged steaks as your main course

ALL STEAKS ARE SERVED WITH: charcoal-burnt onion, roasted vine tomatoes & chimichurri

10oz	FLANK STEAK	Lean and full of flavour.	+£3.00
20oz	FLAT IRON STEAK	Tender and richly flavoured.	+£10.00
14oz	CHUCK EYE STEAK	Rich and juicy.	+£7.00
10oz	RIBEYE STEAK	Well marbled and full of flavour.	+£10.00
16oz	CROSS-CUT SHORT RIB	Deep, rich flavour.	+£6.00

All our steaks are gluten free.

FESTIVE COCKTAILS

ADD 2 COCKTAILS FOR £12



PUMPKIN SPICED
ESPRESSO MARTINI

Pumpkin spiced syrup, Baileys,
espresso, coffee liquor



MERRY MARGARHITA

Tequila, fresh lemon juice,
orange and cranberry juice,
finished with grenadine



CHRISTMAS MARTINI

Vodka, Chambord
and cranberry juice

V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE

A 10% SERVICE CHARGE IS APPLIED TO THIS MENU