



THE  
**EAGLE VAULTS**  
WORCESTER  
**CHRISTMAS DAY MENU**  
4 COURSES | £95 PER PERSON  
£45 PER KID (STEAK NO OPTIONAL)

— ON ARRIVAL —

**HOMEMADE GARLIC & ROSEMARY FOCACCIA BREAD**

Served with extra virgin olive oil and Modena balsamic vinegar  
+ A glass of Prosecco or fruit juice!

— ✦ STARTERS ✦ —

**SCALLOPS ON PARSNIP AND VANILLA PUREE (GF)**

Pan fried scallops on parsnip and vanilla puree served with pancetta and crispy seaweed

**CHICKEN LIVER & BRANDY PARFAIT**

Homemade chicken liver parfait, served with Focaccia bread and caramelised red onion chutney

**FRENCH ONION SOUP (Can be GF)**

Served with croutons and melted Gruyere cheese

**SMOKE SHORT RIB CROQUETTES**

Homemade Short Rib Croquettes served with a base of Chipotle Peruvian sauce

**TWICE-BAKED SMOKED CHEDDAR SOUFFLÉ (V)**

Mature Cheddar Sauce, Truffle Oil, Chives & Watercress

— ✦ MAINS ✦ —

**ROAST TURKEY**

Succulent turkey served with apricot and chestnut stuffing, pigs & blankets, honey glazed carrots and parsnips, golden roasted potatoes, rich roasted gravy and cranberry sauce

**12OZ ABERDEEN ANGUS SIRLOIN STEAK**

12OZ Sirloin served with roast plum tomatoes, Portobello mushroom, and peppercorn sauce.

**UPGRADE TO SURF & TURF 12OZ ABERDEEN ANGUS SIRLOIN**

including a whole Argentinian shell-on King Prawn and pan fried scallops (£6.50 supplement) (GF)

**CHARCOAL-ROASTED LOBSTER THERMIDOR**

Live-charcoal roasted lobster, brandy, dijon & gruyere cream, crispy roast potatoes, buttered samphire & charred lemon

**CONFIT DE CANARD (GF)**

Duck leg served with Bok Choy, tender-stem broccoli and cherry tomatoes, drizzled with honey and sesame dressing

**LAMB SHANK**

Slow braised lamb shank in rich red wine and vegetable sauce served with creamy mash potato

**MUSHROOM BRIE & CRANBERRY WELLINGTON (V)**

Served with truffle mash, honey glazed carrots and vegan gravy

— ✦ DESSERTS ✦ —

**CHRISTMAS PUDDING (V, GF)**

Served with rum & raisin sauce

**WARM CHOCOLATE FONDANT (V, VE)**

Served with vanilla ice cream

**CLASSIC CRÈME BRÛLÉE**

Served with shortbread biscuits

**DUTCH APPLE PIE (V)**

Crispy Cinnamon Pastry filled with Apple & Sultana, topped with a crunchy Cinnamon Crumble served warm & vanilla ice cream



Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

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

A 10% SERVICE CHARGE IS APPLIED TO THIS MENU