

FESTIVE DINNER MENU

1st-24th December

Cream of Vegetable Soup
crusty bread

Pork Smoked Bacon & Sage Terrine
apple & cinnamon chutney

Flat Cap Mushroom filled with Mussels
in creamy garlic sauce topped with smoked salmon

Stilton Pâté Rolled in Pistachio Nuts
caramelised onion relish on fig bread crouton



Traditional Roast Turkey Crown
stuffing, pigs in blanket, roast gravy

Steamed Cod Fillet
creamy mushroom dill sauce

Slow Braised Beef Steak
baby onion, bacon, mushroom red wine sauce

Slow Braised Lamb & Root Vegetable Pie
roast gravy



Traditional Christmas Pudding & Rum Sauce

Homemade Trifle

Toffee Apple Cheesecake

Black Cherry Eton Mess



Mince Pies

£24.95

£10 per person
deposit is required to
secure your booking.
Payment in full
required two weeks
before with
pre-order.

EAT, DRINK, STAY

*Ask about our rooms
at the Eyre Arms*

EYRE ARMS

T: 01777 248771

Main Street,
Rampton,
Retford,
Nottinghamshire
DN22 0HR

eyreamsrampton.co.uk
info@eyreamsrampton.co.uk

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Gluten Free catered for. All weights are approximate uncooked. All foods may contain nuts or nut derivatives. For full allergen advice please ask your server. All items are subject to availability. All prices are inclusive of VAT at current rate. Products and prices are correct at time of going to press but subject to change.

Designed and printed by Burgess Design & Print. T: 01777 860579 www.burgessdesignandprint.com



EYRE ARMS

PARTY MENU

celebrate with us

Christmas 2024
& NEW YEAR

FESTIVE LUNCH

1st-24th December

12-2pm. This menu is not available on Sundays,
when our traditional Sunday lunch is available all day.

Cream of Vegetable Soup

crusty bread

Stilton Pâté Rolled in Pistachio Nuts

caramelised onion relish on fig bread crouton

Pork Smoked Bacon & Sage Terrine

apple & cinnamon chutney

Salmon Asparagus Fishcake

on sweet chilli & tomato salsa



Traditional Roast Turkey Crown

stuffing, pigs in blanket, roast gravy

Steamed Cod Fillet

creamy mushroom dill velouté

Breast of Chicken

stuffed with Lincolnshire sausage on light pepper sauce

Pheasant & Root Vegetable Pie

roast gravy



Christmas Pudding

rum sauce

Homemade Trifle

Chocolate Orange Torte



Mince Pies

£19.95

A non-refundable
deposit of £5 per
person is required when
booking for any of the
Christmas Menus. Full
payment is required
2 weeks prior.

CHRISTMAS DAY LUNCH

25th December

12noon start

Smoked Chicken Pâté

ale chutney on olive bread crouton, baby herbs

Trio of Melon

hazelnuts, Greek yogurt, drizzled with honey

Fresh Salmon Flakes in Lemon Mayo

topped king prawn caper & dill oil



Tomato & Coriander Soup

or

Seared Swordfish Asparagus Cream Sauce



Traditional Turkey Crown

stuffing & pig in blanket roast gravy

Roast Rib Eye

Yorkshire pudding roast gravy

Breast of Duck

redcurrant & ginger sauce



Traditional Christmas Pudding *rum sauce*

Toffee Apple Cheesecake

Cheese & Biscuits

Homemade Trifle



Coffee & Mince Pies

Adult £67.95

Child £37.95*

**under 12 years*

Deposit on
booking: £15 per
person. Payment in
full required two
weeks before with
pre-order.

VEGETARIAN DISHS

served throughout December

Red Lentil & Carrot Soup

with warm crusty bread

Trio of Melon & Raspberry

ginger yogurt, crushed pistachio nuts

drizzled in local honey

Stilton Pâté on Olive Bread Crouton

onion chutney pickled vegetables



Potato Gnocchi Sun Blush Tomatoes

in basil cream

Quorn Cumberland Sausage Roast Red Pepper

baby onion & spinach casserole topped with cheddar mash

Five Bean Savoury Rice Pancake

topped with mature cheddar sauce

BOXING DAY

Usual Menu Served

12noon - 3pm

(last food orders 3pm)

NEW YEAR'S EVE

Usual Menu Served

12noon - 6pm

(last food orders 6pm)