

Easterbrook | BAR & SPA

BISTRO



CHRISTMAS MENU

TWO COURSES £24.00
THREE COURSES £28.00

THURSDAY TO SUNDAY
11AM-5PM

STARTER

Spiced Butternut Squash Soup (g/f)(vg)
homemade bread and butter

Duck and Orange Liver Pate (gf)
fig chutney, cos lettuce and tomato batons

Barony Smoked Salmon and Prawn Salad (gf)

MAIN COURSE

Traditional Roast Turkey Dinner (gf)
served with all the trimmings

Pan Fried Seabass (gf)
*shredded Christmas greens, crushed new potatoes,
tomato and red pepper sauce*

Chestnut, Brie and Vegetable Savoury Tart (v)
tomato and red pepper sauce

Vegan option available on request

DESSERT

Christmas Sticky Toffee Pudding
butterscotch sauce and vanilla ice cream

Layered Chocolate Sponge Torte
with Griottine cherries in Kirsch syrup

Gluten Free Lemon Tart (g/f) (vg)
served with a blueberry compote

CALL 01387 219081 TO BOOK

*Menu available from Thursday 4th December to
Friday 19th December 2025*

Available to book for parties up to 40 guests

*For bookings of 10 or more guests, we require a £5
deposit per person and pre-orders will be taken*

*Please advise us of any dietary requirements or food
allergies at time of booking*

