



3 COURSE SHARING STYLE CHRISTMAS MENU

£15.95 per person

Sharing... It's what Christmas is all about! Get together with family, friends or your work family to celebrate over a three course meal where we've taken a tongue in cheek, 80's theme across our menu.

Say goodbye to food envy as our starters and desserts have been created to share.
Mains served individually with an array of family style veg and accompaniments for the table.

We've gone all out... Pass the sprouts!

STARTERS TO SHARE

Prawn Cocktail (gf)

Prawns in classic Marie rose sauce served on baby gem lettuce

Vegan Cauliflower Cocktail (gf)

Baked cauliflower and butterbean served with a vegan mayo based cocktail sauce

Trio of Vol au Vents:

Vegan pastry with a trio of fillings -contains gluten

Coronation Chicken

Curried chicken with raisins

Piccalilli (ve)

Lightly pickled vegetables with turmeric and mustard

Saag Aloo (ve)

Curried potato and spinach

Cheese Fondue (v)

A blend of vegetarian cheeses cooked with white wine and nutmeg.

Served with crusty bread to dip

Gluten free bread available on request

Garlic Mushrooms (ve)(gf)(df)

Button mushrooms cooked in a roasted garlic dairy free butter with parsley, oregano, thyme and rosemary

MAINS INDIVIDUAL

Turkey Roulade

Turkey fillet with a gluten free pork, sage and onion stuffing wrapped in streaky bacon, served with roast potatoes and braised red cabbage

We will be serving a halal certified chicken breast as a gluten free option or with sage and onion stuffing as an alternative to the turkey

Duck a l'Orange (gf)

Confited duck leg served with a lightly spiced orange sauce, served with potato dauphinoise and braised red cabbage

Vegan Toad in the Hole (ve)

Vegan sausages cooked in vegan Yorkshire pudding style batter. Served with caramelised red onion and rosemary stuffing, braised red cabbage and a porcini mushroom gravy

All meals served with family style:

Maple roasted carrots and parsnips (ve)

Shredded sprouts with chestnuts (ve)

Cauliflower cheese

Root vegetable mash

Roast potatoes (ve)

DESSERTS MAY THE FASTEST SPOON WIN!

Christmas Pudding with Brandy Sauce (df)

Classic warmed Christmas pudding served with a dairy free brandy sauce

Profiteroles with Chocolate Orange Sauce

Choux pastry filled with cream and served with a warm chocolate orange sauce

Apple and Blackberry Crumble (gf)

Cinnamon spiked apple and blackberries topped with a dairy and gluten free crumble. Served with custard or dairy free brandy sauce

To make a booking or enquiry, Email: bookings@eagleandball.co.uk or Call: 0121 331 6835

Main courses will need to be pre-ordered at least a week in advance as well as providing any information on allergens or special dietary requirements. We will always do our best to work with you and ensure all your guests can enjoy their experience to the best of our abilities. However we cannot guarantee against trace amounts of allergens nor guarantee we can accommodate changes at the last moment.

A deposit of £5 per person or purchase order number will be required to confirm all bookings.



CHRISTMAS BUFFET
£8.95 per person

Our rad selection of retro party food is sure to spread Christmas cheer.
Food on sticks and party rings... and the rest!

TUCK INTO:

TURKEY AND STUFFING COBS

ROAST POTATOES

TRIO OF VOL AU VENTS:

CORONATION CHICKEN, SAAG ALOO AND PICCALILLI



GARLIC AND HERB DOUGH BALLS

MOROCCAN BULGAR WHEAT SALAD

CHICKEN SKEWERS WITH THAI SWEET CHILLI DIP

PESTO PASTA SALAD

PRAWN COCKTAIL BITES

CHEESE & PINEAPPLE ON STICKS

HONEY AND MUSTARD CHIPOLATAS



PARTY RINGS

MINCE PIES

MINI CHRISTMAS PUDS

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Any allergies will be worked on and produced on an individual basis due to the nature of cross contamination.
A deposit of £5 per person or purchase order number will be required to confirm all bookings. Room hire may apply.
All food will only be displayed for two hours from your preferred time in line with health and safety legislation