



CHRISTMAS PARTY MENU 2026

2 Courses £38.00. 3 COURSES £46.00

Our Christmas party menu will be available Tuesday-Saturday from the 1st-23rd December but is unavailable on Sundays. Everyone on the table must pre-order from the Christmas menu 10 days prior to the booking. we will require a deposit of £20/person by December 1st or 10 days in advance. The deposit is fully refundable with 48 hours notice of cancellation. After this time it will be used to cover the cost of food ordered. Crackers are included

STARTERS

Thai Pumpkin Soup, Lemongrass, Coconut & Crackers.

(Available dairy & gluten free & vegan).

Smoked Ham Hock Terrine, Apple & Grape Chutney, Cornichons, Toasted Sourdough.

Roast Winter Roots & Beets, Goats Curd, Pear & Candied Pecan Salad, Thyme & Mustard Vinaigrette.

Fowey River Mussels, White Wine, Cream & Parsley, Crusty Bread.

Chalk Stream Trout Gravadlax, Dijon & Dill Dressing, Soda Bread & Pickled Cucumber.

MAIN COURSES

Roast Bronze Turkey, Pork & Apricot Stuffing, Cranberry Sauce, Chipolatas, Crispy Roast Potatoes, Glazed Carrots & Parsnips, Sprouts & Bacon, Buttered Winter Greens & Turkey Gravy.

Roast Squash, Chestnut Mushroom & Baby Spinach Wellington, Crispy Roast Potatoes, Glazed Carrots & Parsnips, Sprouts, Buttered Greens & Truffle Jus. (available vegan & gluten free)

Today's Market Fish, Saffron, Pea & Prawn Risotto, Smoked Red Pepper & Basil Coulis.

Crispy Belly Pork, Pancetta Pommes Anna, Glazed Carrots, Winter Greens, Apple Sauce & Cider Jus.

A Lighter Lunch – Cold Rare Oxfordshire Beef, House Salad & String Chips

PUDDINGS

With or Without a Complimentary Shot of George's Sloe Gin...!

Mulled Poached Pear & Ginger Crumble, Vegan Vanilla Ice Cream (Vegan)

Christmas Pudding Frangipane Tart, Brandy Custard, Spiced Fruit Compote. 9.50

Blood Orange Posset, Spiced Shortbread. 9.50

Dark chocolate Delice, Redcurrant Compote, Honeycomb & Mascarpone Cream. 10.25

Caramelised Stilton, Fig Chutney, Candied Walnuts & Crackers. 10.00

A discretionary 10% service charge will be added to the bill.

Please let a member of staff know if you are allergic to anything. We will endeavour to do everything we can to avoid contamination and have appropriate controls in place but unfortunately it is not possible for us to guarantee our kitchens are 100% allergen/contamination free. Please note we do not list all ingredients in menu description

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