

# CELEBRATE THE SEASON WITH PRIVATE DINING IN THE EDEN RESTAURANT, AUGUSTUS JOHN ROOM OR COCKPIT

Seasonal food is something we pride ourselves on at The Spread Eagle Hotel. Our beautiful High Street-facing restaurant offers the perfect backdrop to enjoy a leisurely festive lunch or dinner, wrapped in the warmth of our historic charm.

Whether you are looking for a quiet celebration or a grand party, we have the perfect space to host your festivities:

For a private dining experience, you could book into our AJR room with its bookcases, beams, and stone fireplace or for a more intimate occasions book into our smaller Cockpit room.

For larger groups, the Fothergill Suite is a light and festively decorated suite which features its own private bar and foyer. It can comfortably accommodate up to 160 guests, making it the ultimate venue for a grand festive banquet.

Our festive menus have been curated by our Head Chef and are listed on the following pages; we hope you enjoy what is on offer this Christmas!

Festive menus available from  
**Monday 30th November.**





For restaurant bookings please contact our reservations team on 01844 213661 or email [reservations@spreadeaglethame.co.uk](mailto:reservations@spreadeaglethame.co.uk)



01844 213661

[EVENTS@SPREADEAGLETHAME.CO.UK](mailto:EVENTS@SPREADEAGLETHAME.CO.UK)

[WWW.SPREADEAGLETHAME.CO.UK](http://WWW.SPREADEAGLETHAME.CO.UK)

  FOLLOW @ SPREAD EAGLE  

# FESTIVE LUNCH MENU

2 Course for £25.00 – 3 Courses £30.00  
Children under 12 half price

## Roasted Tomato and Basil Soup

served with grilled sourdough (ve/df/gf avail)

## Smoked Salmon & Caper Salad

served with a lemon vinaigrette, baby capers and rye bread shards

## Chicken Liver and Cognac Pate

Served with red onion marmalade and toasted brioche (gf avail/df)

## Duo of melon with Prosecco sorbet

Topped with a crisp prosecco sorbet  
(vg, gf, df)

\*\*\*\*\*

## Lemon and Thyme Roasted Turkey Paupiette

A leaner, pre rolled turkey breast stuffed with light cranberry and fore meat, served with roast potatoes, seasonal vegetables  
a rich gravy (df/gf avail)

## Slow Cooked Blade of Beef

Served in a red wine and thyme reduction, with roast potatoes and seasonal vegetables  
(df/gf)

## Roasted Lemon and Herb Crusted Salmon Fillet

Served with Hollandaise sauce, crushed new potatoes and seasonal vegetables (gf)

## Roasted Root Vegetable Wellington

Served with a Red Wine Jus, roast potatoes and seasonal vegetables (v)

\*\*\*\*\*

## Traditional Christmas Pudding (NUT FREE)

Served with Cognac sauce (v/gf)

## Fresh Fruit Salad with Mulled Wine Berries

Served with blood orange sorbet (ve/gf)

## Chocolate and Orange Tart

Served with vanilla ice cream (v/gf/df avail/ve avail)

~





## Tea, Coffee & Mini Mince Pies (gf avail)

V= Vegetarian VE= Vegan DF= Dairy Free GF= Gluten Free  
Please let us know if you have any food allergies or  
intolerances before you place your preorder

01844 213661

EVENTS@SPREADEAGLETHAME.CO.UK

WWW.SPREADEAGLETHAME.CO.UK

  FOLLOW @ SPREAD EAGLE  



# FESTIVE DINNER MENU

2 Courses £30 ~ 3 Courses £35  
Children under 12 are half price

## Roasted Tomato and Basil Soup

Served with grilled sourdough (ve/df/gf avail)

## Smoked Salmon & Caper Salad

Thinly sliced oak-smoked salmon with a lemon vinaigrette,  
baby capers and rye bread shards

## Chicken Liver and Cognac Pate

Served with red onion marmalade and toasted brioche (gf avail/df)

## Tomato & Mozzarella Salad

Drizzled in pesto vinaigrette and served with micro herbs (v/gf)

\*\*\*\*\*

## Traditional Roast Norfolk Turkey

Served with cranberry stuffing, roast potatoes, pigs in blankets, seasonal vegetables  
& red wine jus (df/gf avail)

## Slow Cooked Blade of Beef

Served in a red wine and thyme reduction, with roast potatoes and seasonal vegetables  
(df/gf)

## Roasted Lemon and Herb crusted Salmon Fillet

Served with Hollandaise sauce, crushed new potatoes and seasonal vegetables (gf)

## Festive Nut Roast

A blend of nuts, grains and cranberries served with roast potatoes and seasonal  
vegetables with a vegan gravy (ve/gf)

\*\*\*\*\*

## Traditional Christmas Pudding (NUT FREE)

Served with Cognac sauce (v/gf)

## Fresh Fruit Salad with Mulled Wine Berries

Served with blood orange sorbet (ve/gf)

## Chocolate and Orange Tart

A rich dark chocolate ganache with a hint of orange on a gluten free base and vanilla ice  
cream (v/gf/df avail/ve avail)

## Trio of British Cheese & Crackers

Served with celery, grapes & red onion chutney (v/gf avail)

## Tea, Coffee & Mini Mince Pies (gf avail)





V= Vegetarian VE= Vegan DF= Dairy Free GF= Gluten Free

**Please let us know if you have any food allergies or intolerances before you  
place your pre-order**

01844 213661

EVENTS@SPREADEAGLETHAME.CO.UK

WWW.SPREADEAGLETHAME.CO.UK

  FOLLOW @ SPREAD EAGLE  

# FESTIVE SUNDAY LUNCH MENU

**2 Courses £25 ~ 3 Courses £30**  
**Children under 12 are half price**

## **Roasted Tomato and Basil Soup**

Served with grilled sourdough (ve/df/gf avail)

## **Smoked Salmon & Caper Salad**

Thinly sliced oak-smoked salmon with a lemon vinaigrette, baby capers and rye bread shards

## **Chicken Liver and Cognac Pate**

Served with red onion marmalade and toasted brioche (gf avail/df)

## **Tomato & Mozzarella Salad**

Drizzled in pesto vinaigrette and served with micro herbs (v/gf)

\*\*\*\*\*

## **Traditional Roast Turkey**

Served with cranberry stuffing, roast potatoes, pigs in blankets, seasonal vegetables & a red wine jus (df/gf avail)

## **Roast Beef**

Served with yorkshire pudding, roast potatoes, seasonal vegetables & a red wine jus (df/gf avail)

## **Roasted Lemon and Herb Crusted Salmon Fillet**

Served with Hollandaise sauce, crushed new potatoes and seasonal vegetables (gf)

## **Sweet Potato & Spinach Gnocchi**

Tossed in a light sage butter with roasted butternut squash and pine nuts (v)

\*\*\*\*\*

## **Traditional Christmas Pudding (NUT FREE)**

Served with Cognac sauce (v/gf)

## **Fresh Fruit Salad with Mulled Wine Berries**

Served with blood orange sorbet (ve/gf)

## **Chocolate and Orange Tart**

A rich dark chocolate ganache with a hint of orange on a gluten free base and vanilla ice cream (v/gf/df avail/ve avail)

## **Tea, Coffee & Mini Mince Pies (gf avail)**



V= Vegetarian VE= Vegan DF= Dairy Free GF= Gluten Free

**Please let us know if you have any food allergies or intolerances before you place your pre-order**

01844 213661

EVENTS@SPREADEAGLETHAME.CO.UK

WWW.SPREADEAGLETHAME.CO.UK

  FOLLOW @ SPREAD EAGLE 