



The Admiral's Restaurant

**Three-course traditional Christmas Lunch 25th
December 2023- at 2.30 pm/3.00 pm/3.30 pm
Admiral's Bar is open from midday- £35 per person
reservation only- info@eyemouthhotel.co.uk or
01308 423300.**

CELERIAC, HAZELNUT & TRUFFLE SOUP (VG)

**RED WINE POACHED PEAR, BABY LEAVES, DORSET BLUE VINNY AND TOASTED WALNUTS,
AGED BALSAMIC DRESSING (VG)**

**POTTED BEEF BRISKET, SLOW-COOKED BEEF BRISKET IN HERB BUTTER, SERVED WITH PICKLE
AND TOASTED SOURDOUGH**

**KING PRAWNS COOKED IN EXTRA VIRGIN OLIVE OIL WITH GARLIC AND CHILI SERVED WITH
CROSTINI AND LEMON WEDGE**

**HAND-CARVED ROAST TURKEY CROWN, DUCK FAT ROAST POTATOES, PIGS IN BLANKETS,
CAMELISED RED ONION AND SAGE STUFFING, HONEY GLAZED CARROTS & BRUSSEL
SPROUTS, RICH TURKEY DRIPPING GRAVY.**

**SEARED DUCK BREAST, ROASTED ROOT VEGETABLE, DAUPHINOISE POTATOES, RED WINE
AND ORANGE JUS**

**ROASTED WILD HAKE WITH CREAMY POTATO PUREE, SAUTÉED CABBAGE, CRISPY KALE,
SEAFOOD BEURRE BLANC**

WILD MUSHROOM RISOTTO WITH TOASTED NUTS, TRUFFLE, AND PARMESAN CRISPS (VG)

CHRISTMAS PUDDING WITH BRANDY CUSTARD

**VEGAN FESTIVE SPICED CARROT CAKE, CRUSHED CANDIED HAZELNUTS, PUMPKIN SEEDS,
SERVED WITH HONEYCOMB ICE CREAM (V)**

PURBECK DORSET ICE CREAMS

DORSET CHEESE AND BISCUITS PLATTER, ALE CHUTNEY, GRAPES AND CELERY

COFFEE AND MINTS (SUPPLEMENT £3.50)



EYPE'S MOUTH
COUNTRY HOTEL