



East Avenue
bakehouse

Christmas Menu

To Start

Parsnip Soup (v)
Bakehouse Bread.

Braised Highland Venison
Prunes & British dry cured smoked streaky bacon, butternut squash,
Brussel sprouts and hedgerow sauce.

Mushroom & Chestnut Nut Roast (v)(n)
Nutmeg & cauliflower purée and honey roast carrots.

Sloe Gin & Beetroot Cured Cod (gf)
Pickled candy beetroot, celery and dill mayo.

To Follow

Goose Breast
Cauliflower purée, roast new potatoes & carrots, kale, cranberries and chestnut gravy.

Marmalade Glazed Ham
Mustard mash, crunchy red and savoy cabbage, confit garlic and parsley sauce.

Roast Butternut Squash (v)
Leeks, mushrooms, beetroot purée, feta and crispy kale.

To Finish

Mulled Wine Poached Pear (n)
Almond mascarpone and gingerbread.

Hot Mince Pie
Pouring cream and cherry compote.

Clementine Cake
Vanilla ice cream and orange tuile.

£30 p/h three courses including a complementary glass of prosecco on arrival
and tea and coffee to finish.



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Booking Notes

£10 per head non refundable deposit required to secure your booking.

Discretionary 10% service charge added to groups of 6 or more.

The Christmas menu must be pre-booked.

Private hire bookings must order from the fixed three course menu.
(Please speak to a member of the team if you'd like to discuss a buffet/canapés party instead.)

Menu Notes

East Avenue Bakehouse is a bakery making gluten products from scratch every day; the environment contains traces of gluten. Please let us know of any allergies in your party.

All of our food is cooked fresh to order.