



CHRISTMAS BROCHURE 2025

The background of the menu is a collage of festive food and drink. On the left, there's a close-up of a fork with a piece of pink meat, a glass of red wine, and some greenery. On the right, there's a hand holding a glass of red wine, a plate of green vegetables, and a glass of red wine. The overall theme is a festive dinner.

FESTIVE SET MENU

3 COURSE £39.95

INCLUDES FESTIVE BELLINI | MONDAY -
SATURDAY NOVEMBER 24TH - DECEMBER 23RD

Starters

Mushroom soup

Sautéed wild mushrooms, sage & chestnut dumplings (v,gf)

Pulled ham hock bruschetta

Pease pudding, festive chutney & watercress

Gin-cured salmon

Beetroot & cucumber salad, horseradish & toasted rye

Spiced sweet potato & spinach croquettes

Dressed winter leaves, coconut yoghurt & mint dressing (ve)

Poached chicken Caesar salad

Brioche croutons, anchovies & parmesan

Mains

Roast turkey with lemon & tarragon butter

Roasted seasonal vegetables, creamy mashed potatoes, pigs in blankets, sprouts sautéed with almonds & sage & turkey gravy.

Slow-cooked featherblade of beef

Root vegetable mash, baby onions, button mushrooms, bacon & red wine sauce (gf)

Sea bream

White wine, lemon & cherry tomatoes, buttered greens & saffron crushed potatoes (gf)

Mushroom & leek suet pudding

Roasted seasonal vegetables, greens & red wine sauce (ve)

Grilled rump steak

Triple-cooked chips, marinated vine tomato & béarnaise sauce

Desserts

Christmas pudding

Calvados sauce & cranberry compote (v,gf)

Warm almond tart

Vanilla ice cream & poached pears (v,gf)

Chocolate & cherry brownie

Whipped amaretto cream & toasted almonds (v)

Winter mess - boozy mulled fruit compote

Vanilla Chantilly & soft meringue (v,gf)

Strong cheddar, stilton & brie

Festive chutney & crackers

FESTIVE AFTERNOON TEA

£24.95 PER PERSON

SANDWICHES/SAVOURY

*Roast turkey, fennel & sage
stuffing & cranberry*

Smoked salmon cocktail

*Honey roast ham, smoked cheddar
& festive chutney*

Pigs in blankets sausage roll

SWEET

*Vanilla scone with winter spiced jam
& Chantilly cream*

Chocolate & salted caramel 'Bauble'

*Mince pie with boozy crème
diplomat*

*Orange & sweet potato cake,
cinnamon & cream cheese frosting*

Mulled fruit Eton mess



FESTIVE CHEF'S TABLE

£55 PER PERSON | THURS-SAT 6:30PM

6 COURSE TASTING MENU

Beetroot & Hepple gin cured salmon

Wild mushroom velouté

Sea bream with mussels, leeks & white wine

Slowly cooked beef, smoked potato puree & Madeira

Caramelised panettone, vanilla gelato & rum syrup

Boozy mince pie with crème diplomat

VEGETARIAN OPTION

Crispy sweet potato, feta & sage

Wild mushroom velouté

Cheddar, leek & spinach 'pie' – white wine & tarragon

*Celeriac cooked over embers, smoked potato &
Madeira*

Caramelised panettone, vanilla gelato & rum syrup

Boozy mince pie with crème diplomat

NYE | THE GRAND CHEF'S TABLE

£85 PER PERSON | 7PM

6 COURSE TASTING MENU, ARRIVAL
DRINK & 3 TASTING WINES

6 COURSE TASTING MENU

A selection of canapés

Crispy tuna, wasabi & lime

Royale of foie gras, smoked bacon brioche

Lobster roll, crispy straw potatoes & chipotle

Slow-cooked beef shin, French onion risotto

Passionfruit-meringue pie, coconut & white chocolate

VEGETARIAN OPTION

A selection of canapés

Crispy enoki, wasabi & lime

Royale of Gruyère & truffle, brioche & smoked butter

Crispy tofu roll, crispy straw potatoes & miso

French onion risotto, spinach & softly poached egg

Passionfruit-meringue pie, coconut & white chocolate



FESTIVE STAYCATIONS & VOUCHERS



STAY & DINE £129

Christmas Getaways

*Includes Dinner, Bed &
Breakfast | Valid Dec 26th - 30th*

Set 2-course menu included.

2 FOR £99

Chef's Table
to be redeemed in
Jan – March

Buy vouchers on our website now!

2 FOR £40

Afternoon Tea
to be redeemed in
Jan – March

Buy vouchers on our website now!



PUBLIC & PRIVATE EVENTS

PRIVATE HIRE

In the Haswell Suite
Throw your Christmas party
with us! Enquire today.

Buffet & canapé options

WREATH MAKING

£45 | Nov 26th 6:30pm
*Includes festive finger
buffet, tea & coffees*

Book on our website now!

Visit our website to book any
public events, vouchers, dining &
getaways.

www.eslingtonvilla.co.uk

❄️ Contact us via email at
home@eslingtonvilla.co.uk for
private event enquiries.

BUFFET SAMPLE OPTIONS

FINGER BUFFET

CHOOSE 3 OF THE FOLLOWING:

- SANDWICHES ARE AVAILABLE IN WHITE OR MALTED BREAD.
- SWEET CHILLI TUNA & SPRING ONION
- HONEY ROAST HAM, TOMATO & WATERCRESS
- MATURE CHEDDAR & CHUTNEY
- ROAST BEEF, HORSERADISH & ROCKET
- CHEESE SAVOURY
- ROAST CHICKEN CAESAR
- B.L.T

CHOOSE 2 OF THE FOLLOWING:

- PORK, SAGE & FENNEL SAUSAGE ROLLS
- MATURE CHEDDAR & LEEK PASTIES
- CRISPY CHICKEN TENDERS, RANCH DIP
- PANKO FISH GOUGJONS, TARTARE SAUCE
- CRISPY HALLOUMI BITES
- SERANO HAM CROQUETTES
- SWEETCORN FRITTERS, CHIPOTLE MAYO

CHOOSE 2 OF THE FOLLOWING:

- MIXED SALAD, CLASSIC DRESSING
- POTATO SALAD, CRÈME FRAICHE, PINK ONIONS & FINE HERBS
- RED CABBAGE & LIME SLAW
- CRISPY NEW POTATOES, GARLIC, THYME & LEMON ZEST
- SKIN ON CHIPS
- FRIES

2-COURSE LUNCH

CHEFS CHOICE LUNCH, PRE ORDER TO BE TAKEN ON ARRIVAL

HOT FORK BUFFET

CHOOSE 1 OF THE FOLLOWING:

- RED PEPPER, SPINACH & FETA LASAGNE.
- NASI GORENG - INDONESIAN FRIED RICE, STICKY CHICKEN THIGHS & CASHEW NUTS.
- CHICKEN OR VEGETABLE ROGAN JOSH- STYLE CURRY.
- KOREAN FRIED CHICKEN BURGER, BRIOCHE BUN, RED CABBAGE & LIME SLAW
- 8-HOUR BEEF RAGU LASAGNE
- HOT ROAST PORK SLIDERS, CIDER GRAVY, CARAMELISED ONIONS & STUFFING
- SLOW COOKED BEEF CHILLI, CHIPOTLE, TOMATO & CORIANDER
- AUBERGINE PARMIGIANA, PARMESAN & SPINACH

CHOOSE 2 OF THE FOLLOWING:

- SIDES
- SKIN ON CHIPS
- STEAMED BASMATI RICE
- ONION & CORIANDER NAAN BREAD
- MIXED SALAD WITH RED WINE & MUSTARD DRESSING
- GARLIC BREAD - FOCACCIA WITH MELTED GARLIC & PARSLEY BUTTER
- JALAPENO CORNBREAD

COLD BUFFET

CHEFS CHOICE SANDWICHES AND CHIPS

BREAKFAST SANDWICHES

BACON AND SAUSAGE SANDWICHES

ADDITIONAL ITEMS :

HOMEMADE SWEET TREATS - £3.95 PER PERSON

CROISSANTS / BUTTER / JAM - £3.95 PER PERSON

TEA & COFFEE - £3.50 PER PERSON

2L ORANGE JUICE OR APPLE JUICE - £7.25

BOTTLE OF STILL OR SPARKLING WATER - £4 PER BOTTLE