

# FESTIVE LUNCH MENU

2 COURSES ONLY £25

3 COURSES ONLY £27

Includes Christmas Crackers,  
Festive Decorations &  
Mince Pies

**£10 non-refundable deposit  
required to confirm booking**

**V:** VEGETARIAN

**VE:** VEGAN

**GF:** GLUTEN FREE

**GFO:** GLUTEN FREE OPTION

**DF:** DAIRY FREE

**DFO:** DAIRY FREE OPTION

## TO START

### SOUP OF THE DAY (GF | DF | V | VE)

Chef's freshly prepared soup, served with a wedge of bloomer bread

### PRAWN COCKTAIL (GFO | DF NO SAUCE)

Served with a Marie Rose sauce and a wedge of brown bloomer bread

### CHICKEN LIVER PATE (GFO)

Served with red onion chutney & oatcakes

### CLASSIC BRUSCHETTA (V | GFO | VEO)

Served with a balsamic glaze, cherry tomatoes & olive oil

### CREAMY GARLIC MUSHROOM VOL-AU-VENT (V)

Served with rocket & balsamic glaze

### CRISPY TEMPURA HAGGIS FRITTERS

Served with pink peppercorn sauce & side salad

### GOATS CHEESE, CARAMELISED RED ONION & CRANBERRY TARTLET (V | GFO)

Served with pea shoots & a balsamic glaze

## TO FOLLOW

### TRADITIONAL ROAST TURKEY (GFO | DFO)

Served with all the trimmings & seasonal vegetables

### TRADITIONAL STEAK PIE (DF)

Served with a choice of boiled & roast potatoes OR chips & seasonal vegetables

### WHOLETAIL SCAMPI (GFO)

Served with chips, a crisp side salad, garden peas, tartare sauce & fresh lemon

### BATTERED ANSTRUTHER HADDOCK (GFO | DF)

Served with chips, crisp side salad, garden peas, tartare sauce & fresh lemon

### PAN SEARED SALMON (GF | DF NO SAUCE)

Served with a Hollandaise Sauce, boiled & roast potatoes & seasonal vegetables

### MUSHROOM, BRIE & CRANBERRY WELLINGTON (V | VE | DF)

Served with boiled, roast potatoes & seasonal vegetables

### MACARONI CHEESE (V | GFO)

Served with a crisp side salad & garlic bread

### HOME-MADE LASAGNE

Made with our own Napoli sauce and served with a crisp side salad & garlic bread

### MEDITERRANEAN ROAST VEGETABLE TART (V | VE | GF | DF)

Served with a rich tomato sauce, boiled & roast potatoes & seasonal vegetables

### CLASSIC SALAD (HAM | CHICKEN | CHEESE)

Served with cheese, boiled egg, coleslaw, house dressing and a side of chips or boiled potatoes

## TO FINISH

### CHRISTMAS PUDDING (V)

Served with brandy sauce

### CHOCOLATE PROFITEROLES (V)

Served with warm chocolate sauce & dusted with white snow

### STICKY TOFFEE PUDDING (V | GFO)

Served with butterscotch sauce & vanilla ice cream

### SANTA'S SURPRISE CHEESECAKE (V)

Served with whipped cream or ice cream

### DUO OF MINI RED VELVET CAKES (V | VE | DF)

Served with vegan vanilla ice cream

### MIXED BERRY SORBET (V | VE | GF | DF)

### TRIO OF ICE CREAM (V | VE | GF | DFO)

Choose from vanilla, strawberry, chocolate, vegan vanilla.



**Abbotshall**

BAR | RESTAURANT | ROOMS