

# FESTIVE MENU

2 COURSES ONLY £28  
3 COURSES ONLY £33

Includes Christmas Crackers &  
Festive Decorations

£10 non-refundable deposit  
required to confirm booking

**V:** VEGETARIAN  
**VE:** VEGAN  
**VEO:** VEGAN OPTION  
**GF:** GLUTEN FREE  
**GFO:** GLUTEN FREE OPTION  
**DF:** DAIRY FREE  
**DFO:** DAIRY FREE OPTION

## TO START

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

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

### PRAWN AND HOME SMOKED SALMON (GFO | DF NO SAUCE)

Served with side salad, Marie rose sauce and warm roll

### DUCK AND ORANGE PATE (GFO)

Served with side salad, Melba toast, red onion chutney

### BRUSCHETTA WITH FETA CHEESE (V | GFO | VEO)

Served with balsamic glaze, cherry tomatoes & olive oil

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

Served with rocket & balsamic glaze

### STICKY HONEY CHICKEN WITH SESAME SEEDS

Served with a honey sauce & side salad

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

Served with pea shoots & a balsamic glaze

### BLACK PUDDING FRITTERS

Served with apple sauce & side salad

## 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

### MACARONI CHEESE (V | GFO)

Served with a crisp side salad & garlic bread

### CHICKEN AND BACON CARBONARA

Served with garlic bread & parmesan

### HOME-MADE LASAGNE

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

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

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

### NUT ROAST (V)

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

### MUSHROOM AND SPINACH LASAGNE (V | VEO | GF | DF)

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

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

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

### HAND CUT 9OZ RIBEYE STEAK (£6 SUPPLEMENT) (GF | DFO)

Cooked to your liking and served with chips, mushrooms, onion rings & cherry vine tomatoes

### HAND CUT 9OZ FILLET STEAK (£8 SUPPLEMENT) (GF | DFO)

Cooked to your liking and served with chips, mushrooms, onion rings & cherry vine tomatoes with a choice of; Diane, Drambuie, Peppercorn, Blue Cheese or Garlic Sauce.

## 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

### WARM CHOCOLATE FUDGE CAKE (V | VEO)

Served with pouring cream or ice cream

### GATEAUX OF THE DAY

Served with 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