

FESTIVE MENU

2 COURSES ONLY £30
3 COURSES ONLY £35

Includes Christmas Crackers &
Festive Decorations

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

V: VEGETARIAN
VE: VEGAN
VEO: VEGAN OPTION
DF: DAIRY FREE
DFO: DAIRY FREE OPTION



This dish can be made with ingredients that do not contain gluten; however, we cannot guarantee gluten free as we do handle gluten in our kitchen. Please speak with a manager or member of staff to discuss your order.



Abbotshall
BAR | RESTAURANT | ROOMS

TO START

- SOUP OF THE DAY**
Chef's freshly prepared soup, served with a crisp golden petit pain
- CREAMY GARLIC MUSHROOMS (V)**
Served on crostini with freshly dressed rocket
- SIZZLING GARLIC KING PRAWNS**
Served with a warm roll
- PORK, DUCK & ORANGE PATE**
Served with side salad, Melba toast, red onion chutney
- BRUSCHETTA WITH FETA CHEESE (V | VEO)**
Served with balsamic glaze, cherry tomatoes & olive oil
- STICKY HONEY CHICKEN WITH SESAME SEEDS**
Served with a honey sauce & side salad
- GOATS CHEESE, CARAMELISED RED ONION & CRANBERRY TARTLET (V)**
Served with pea shoots & a balsamic glaze
- BLACK PUDDING FRITTERS**
Served with apple sauce & side salad

TO FOLLOW

- TRADITIONAL ROAST TURKEY (DFO)**
Served with all the trimmings & seasonal vegetables
- TRADITIONAL STEAK PIE (DF)**
Served with a choice of boiled & roast potatoes OR chips & seasonal vegetables
- BATTERED HADDOCK**
Served with chips, a crisp side salad, garden peas, tartare sauce & fresh lemon
- WHOLETAIL SCAMPI**
Served with chips, a crisp side salad, garden peas, tartare sauce & fresh lemon
- MACARONI CHEESE (V)**
Served with a crisp side salad & garlic bread
- CREAMY CAJUN CHICKEN PASTA**
Served with garlic bread and parmesan
- HOME-MADE LASAGNE**
Made with our own Napoli sauce and served with a crisp side salad & garlic bread
- PAN SEARED SALMON (DF NO SAUCE)**
Served with a garlic & herb butter, boiled & roast potatoes & green beans
- MUSHROOM & CHESTNUT WELLINGTON (VE)**
Served with an apple cider sauce, boiled & roast potatoes & seasonal vegetables
- CAESAR SALAD**
Chicken or king prawns with Caesar dressing. Served with parmesan, boiled egg, croutons & romaine lettuce
- SMOKEY BEEF BURGER**
Beef burger with cheese & bacon. Served on a Brioche bun with chips, salad & coleslaw
- FILLET STEAK SALAD BOWL**
Mixed lettuce leaves, spring onion, cucumber, tomato & ranch dressing

- HAND CUT 9OZ RIBEYE STEAK (£6 SUPPLEMENT) (DFO)**
Cooked to your liking and served with chips, mushrooms, onion rings & cherry vine tomatoes
- HAND CUT 9OZ FILLET STEAK (£8 SUPPLEMENT) (DFO)**
Cooked to your liking and served with chips, mushrooms, onion rings & cherry vine tomatoes

Steaks served with a choice of sauce; Blue Cheese & Garlic, Diane, Peppercorn or Garlic Butter

TO FINISH

- CHRISTMAS PUDDING**
Served with brandy sauce
- APPLE, RASPBERRY & PROSECCO CRUMBLE**
Served with ice cream or custard
- CHOCOLATE PROFITEROLES**
Served with warm chocolate sauce & dusted with white snow
- STICKY TOFFEE PUDDING**
Served with butterscotch sauce & vanilla ice cream
- WARM CHOCOLATE FUDGE CAKE (VEO)**
Served with pouring cream or ice cream
- GATEAUX OF THE DAY**
Served with vanilla ice cream
- THREE SCOOPS**
Choose from vanilla, strawberry, chocolate, mixed berry sorbet, vegan vanilla.
- MINI CHEESEBOARD**
Assortment of 3 cheeses, crackers, chilli jam, red onion chutney, grapes, pickles & honey