



Epicurious
The
at Abbotsford



Festive Menu



The Abbotsford

presents

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STARTERS

Chicken Liver Parfait

*with Toasted Brioche, Caramelised Onion Chutney
& Orange Caramel*

Mulled Wine Poached Pear

*with Baked Golden Beetroot,
Walnut & Rocket Salad*

Hot Smoked Scottish Salmon

*with Pickled Fennel & Cucumber, Endive
& Lemon Beurre Blanc*

Wild Mushroom & Chestnut Fricassee

*served on Toasted Sourdough
with Brie and Chives*

Pulled Ham Hough & Chicken Bon-Bons

with Spiced Cranberry Dipping Sauce & House Salad

Lightly Spiced Parsnip Soup

served with Bread Roll & Butter

MAIN COURSES

Roulade of Turkey

*with Roast Potatoes, Bacon & Maple Sprouts, Roasted
Vegetables & Turkey Jus*

Confit Leg of Chicken

*with a Puy Lentil & Pancetta Stew,
Roast Cherry Tomatoes & Salsa Verde*

Braised Beef

*with Creamed Potatoes, Chestnut Mushrooms, Shallot,
Pancetta & Beef Jus*

Roast Sea Bream

*with Chorizo & Cannellini Bean Cassoulet
& Fondant Potato*

Pumpkin & Cumin Risotto

*with toasted Sunflower Seeds
& Parmesan Crisps*

Butternut Squash Wellington

*with Mushroom Duxelle, Roast Potato
& Hazelnut-Parsley Pesto*



DESSERTS

Traditional Christmas Pudding

with Brandy Creme Anglaise & Vanilla Ice Cream

Baked Chocolate Tart

with Shortbread Crumb & Salted Caramel Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce & Vanilla Ice Cream

Coconut Panna Cotta

Brown Sugar Crumb & Pineapple-Rum Compote

Salted Chocolate Choux Bun

with Sauce Anglaise & Vanilla Ice Cream

Lemon & Cherry Posset

with a Cherry & Brandy Compote & Shortbread

2 Courses: £25 per person

3 Courses: £30 per person

FOOD ALLERGIES & INTOLERANCES

Before placing your order, please speak to a member of our team about any dietary requirements