



The Abbotsford

presents



Christmas Party Menu

CANAPÉS

Chicken Liver Parfait on Croutons

Haggis / Vegetarian Haggis Bon Bons (V)

Smoked Salmon Toast

Mini Banoffee Tart (V)

STARTER

Ham Hough Terrine
with Piccalilli & Croutons

Goat's Cheese, Red Onion & Truffle Arancini (V)
with Garlic Aioli & Balsamic Glaze

Prawn & Avocado Cocktail
with Marie Rose Sauce, Croutons & Lemon

Lightly Spiced Parsnip Soup (V)
served with Bread Roll & Butter

MAIN COURSES

Traditional Roast Turkey
*with Sage & Onion Stuffing, Roast Potatoes,
Creamed Sprouts, Roasted Vegetables & Turkey Jus*

Braised Feather Blade of Beef
*with Creamed Potatoes, Roast Carrot, Tenderstem
Broccoli & Pink Peppercorn Cream*

Pan-Fried Fillet of Sea Bream
*with Chorizo & Cannellini Bean
Cassoulet & Chimichurri*

Beetroot Wellington (V)
*with Fondant Potato, Tenderstem Broccoli,
Red Wine & Thyme Jus (Vegetarian Sauce)*

DESSERTS

Traditional Christmas Pudding
with Brandy Sauce & Vanilla Ice Cream

Sticky Toffee Pudding
with Butterscotch Sauce & Vanilla Ice Cream

Cinnamon Panna Cotta (VE)
with Spiced Apple Purée, Apple Crisp & Sorbet

Cherry Bakewell Tart
with Crème Anglaise & Candy Floss Ice Cream



FOOD ALLERGIES & INTOLERANCES

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