

# Christmas

at Abbey House Hotel

2024



EST 1914

ABBEY HOUSE  
HOTEL & GARDENS

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# Oscars Lunch

Main Course only £14

2 courses £19

3 courses £23

## Starters

**Winter Vegetable Soup**, herb croutons & a warm bread roll

**Chicken & Pork Pate**, apple & ale chutney & toasted brioche

**Smoked Haddock, Spring Onion & Dill Fishcake**, chive mayonnaise & dressed leaf

**Feta & Butternut Squash Croquettes**, roasted red pepper & almond dip

## Mains

**Roast Turkey Breast**, roast potatoes, roasted carrot, honey roast parsnips,  
sage & shallot stuffing, pigs in blankets, sprouts pan gravy

**Baked Cod supreme**, rosemary roasted new potato's savoy cabbage,  
shallot chive butter sauce

**Herb Crumb Braised Beef**, buttered mash, roast carrot & kale & beef gravy

**Butternut Lentil & Almond Wellington**, roast potatoes, roast carrot,  
greens roast plum & basil sauce (V) (VG)

## Desserts

**Warm Christmas Pudding**, brandy sauce & cranberry compote

**Chocolate & Orange Cheesecake**, pouring cream

**Raspberry & Coconut Sponge**, vanilla custard

**Warm Mince Pie**, icing sugar dust & fresh cream

**Cheese Board**, grapes, celery, chutney & artisan biscuits (£4 supplement)

# Christmas Day

Adults £95

Children 2-16 years £30

**\*\*FULLY BOOKED\*\***

*Bucks Fizz*

*Starters*

**Roast Cauliflower Soup**, chive crème fraiche

**Whipped Goats Cheese**, pickled beetroot, fig chutney & walnuts

**Pan Fried Scallops**, lemon & caper risotto topped with micro herbs

**Game Terrine**, pancetta, toasted rye sourdough with apricot & cranberry chutney

*Mains*

**Roast Turkey Breast**, duck fat roast potatoes, roast carrot, honey roasted parsnip,  
chestnut sprouts,

sage & cranberry stuffing, pigs in blankets & turkey gravy

**Venison Wellington**, wrapped in prosciutto, chestnut mushroom duxelles, shallot & garlic  
dauphinoise, Chantenay carrots, tenderstem broccoli & red wine jus

**Roast Salmon Fillet**, haddock & chive fishcake, tiger prawn, kale, pea & bean medley,  
cherry tomato, butter sauce

**Butternut Squash Gnocchi**, wild mushrooms, spinach, pickled courgette, charred vegetables

*Desserts*

**Christmas Pudding**, brandy sauce & cranberry compote

**Fig Panna Cotta**, mulled wine berries & shortbread biscuit

**White Chocolate & Limoncello Cheesecake** with lemon curd & chocolate curls

**Cinnamon, Apple & Raspberry Crumble Tart** & crème anglaise

Tea, Coffee & Homemade Mince Pies



# Boxing Day

3 courses £38

## Starters

**Roast Tomato & Garlic Soup**, balsamic glaze – warm bread  
**Wild Mushroom & Garlic Arancini**, tomato & lime chutney  
**Lamb & Fennel Kofta Kebab**, garlic & lemon yogurt dressing warm pitta  
**Mussels**, cider & spring onion cream sauce, wedge of warm sourdough  
**Farmhouse Pate**, red onion chutney baby leaf toasted brioche

## Mains

**Roast Sirloin Of Beef**, duck fat roast potatoes, creamed mash potato, orange scented carrot, honey roast parsnips, buttered greens, Yorkshire pudding & jus  
**Slow Roasted Rosemary Leg Of Lamb**, duck fat roast potatoes, creamed mash potato, orange scented carrot, honey roast parsnips, buttered greens, Yorkshire pudding & jus  
**Cornfed Chicken Supreme**, roast herb new potatoes, tenderstem broccoli, carrot puree & jus  
**Baked Salmon Supreme**, potato dauphinoise, green beans & butter sauce  
**Wild Mushroom & Thyme Risotto**, parmesan crisp, pea shoot's (v)  
**Butternut Lentil & Almond Wellington**, roast potato's roast carrot, greens, roast plum & basil sauce (VG)

## Desserts

**Lemon & Orange Posset**, berries & shortbread biscuit  
**White Chocolate & Raspberry Cheesecake**  
**Deep Filled Apple Pie** with crème anglaise  
**Warm Peach Melba**, blackberry puree, coconut tuile & vanilla ice cream

# New Years Eve In Oscars

£80 per person  
With a live entertainer

Prosecco & Canapes on arrival

**Crispy Gnocchi**, olive & chorizo, lemon chives Mayonnaise

**Ploughman's cracker**

**Hot Smoked Salmon**, crème fresh rye bread

**Pea Ham Hock Croustades**

## Starters

**Quail**, grape, verjus, cream nutmeg kale

**Scallops**, spinach, pomegranate, lemon barm

**Ham hock terrine**, apple puree, pickled cauliflower, sourdough

**Baked beetroot**, burrella, granola, oil, sorrel

## Mains

**Duck Breast** & confit leg, gratin potato, carrot, kale marmalade jus

**John Dory**, caponata, bouillabaisse

**Lamb**, Cannon Potato, broccoli, confit cherry tomato, roast onion, jus

**Pea & Spinach Risotto**, cottage cheese, herbs chive oil

## Desserts

**Kalapaja** - Kalapaja cremeaux, liquorice, orange marmalade, vanilla ice cream, cocoa stroisel, cocoa sponge

**The Cherry** - Marinated Cherries, extra virgin olive oil velouté, Tonka bechamel, Hazelnut stroisel, Cherry dumpling, Vanilla air, Cherry sorbet

**Ricotta Millefeuille** - Millefeuille, Ricotta cheese and honey cream, Orange compote, Orange and saffron sauce, Fresh oranges, Mint leaves, Ricotta ice cream

**The Truffle** - Vanilla semi-froid, Caramel hazelnut cream, jivara chocolate ice cream, Toffee caramel, guanaja chocolate gelee

Glass of Champagne at Midnight



# New Years Day

1 course £18  
2 courses £24  
3 courses £30



## Starters

**Roast Plum Tomato**, celery & apple soup, with warm bread

**Whipped Goats Cheese**, pickled beetroot, fig chutney, cucumber, walnuts

**Tomato & Butternut Squash Arancini**, baby basil, root vegetable crisp

**Smoked Haddock Chive & spring onion fishcake**, rocket, creamy white wine sauce

## Mains

**Roast Sirloin of Beef**, duck fat roast potatoes roast carrot, honey braised red cabbage, buttered greens, Yorkshire pudding, jus

**Lamb Shoulder**, creamy mash potato, roast carrot, honey braised red cabbage, buttered greens, mint gravy

**Roast Chicken Breast**, potato grain, roast carrot, leek & spring onions, chicken gravy

**Seabream Fillet**, crushed new potatoes, seasonal green vegetables, chive lemon butter sauce

**Wild Mushroom**, spinach & pea gnocchi, rocket & parmesan

## Desserts

**Buttermilk Panna cotta**, strawberry's , fruit sorbet

**Chocolate Orange Mousse**, Cointreau cream, chocolate shaving

**Baked Apple Pie**, crème anglaise

**Pear & Almond Tart**, berry compote, vanilla cream

# Party Nights

with live band Ulpha590 & DJ

£48 per person

Various dates

Bucks Fizz/Bottled Beer Drinks Reception

## Starters

**Winter Vegetable Soup**, crusty bread roll (VG)

**Traditional Prawn Cocktail**, Baby Gem, Marie Rose Sauce

**Duck, Liver, Orange & Port Parfait**, Toasted Brioche, Balsamic Glaze

## Mains

**Roast Turkey Breast** with herb stuffing, pigs in blankets, roast potatoes, roast carrot & parsnip, sprouts & poultry gravy

**Slow Braised Feather Blade of Beef**, Buttered Mash, Buttered Greens, Red Wine Jus

**Salmon Fillet**, Crushed New Potatoes, Lemon Butter & Spinach Sauce, Buttered Greens

**Sweet Potato Roulade**, Parmentier Potatoes, Seasonal Vegetables, Rich Rosemary & Thyme Tomato Sauce

## Desserts

**Chocolate Orange Cheesecake**, Orange & Cinnamon Ice Cream

**Warm Christmas Pudding** with brandy sauce & cranberry's (VG option available)

**Apple Pie**, Crème Anglaise





# *Christmas Party Night Terms and Conditions*

- Bookings are only confirmed with a deposit of £10 per person, payment of which must be made within 2 weeks of the initial booking*
- All deposits are non-refundable and non-transferrable*
- No changes can be made to booking from 2 weeks prior to event, including guest numbers and pre orders*
- Outstanding balances are to be paid no later than Friday 1st November 2024 once paid the full balance is non-refundable and non-transferrable*
- Food pre orders are due in by Friday 1st November 2024*
- Non-payment made by Friday 1st November 2024 may result in your booking be cancelled*
- Tables will be indicated by party name on the night, we cannot guarantee 'one table' especially where numbers are higher than 10*
- We are able to offer exclusivity for our Party Nights. This requires a minimum booking of 120 guests*
- We want all of our guests to enjoy their evening, our management team reserve the right to ask intoxicated guests to leave the premises*