

The background of the entire page is a light gray color, densely populated with stars of various sizes and shades of gray. At the top, several Christmas ornaments are hanging from thin black lines. These include round ornaments with snowflake and star patterns, and teardrop-shaped ornaments with geometric and snowflake designs. The main text is centered in the middle of the page.

Christmas

2025

*at Abbey House Hotel
& Gardens*

Oscar's Lunch

2 courses £23

3 courses £28

Starters

Roast Root Vegetable Soup, herb croutons, warm bread whipped salted butter (v)
Smoked Haddock, Salmon & Chive Fishcakes, bloody Marie dressed leaf salad, burnt lime
Chicken Liver Pate, caramelised red onion chutney, brioche, dressed leaf
Traditional Prawn Cocktail, Marie Rose & Bread
Panciotti with asparagus & mascarpone, tossed in spinach cream sauce (v)

Mains

Traditional Roast Turkey Breast, rosemary & garlic roast potatoes, roast carrot, honey roasted parsnip, sprouts, sage & onion stuffing, pigs in blanket & gravy
Slow Cooked Braised Beef, creamy mash potato, green beans, kale & gravy
Beer Battered Haddock, triple cooked chips, mushy pea tartare sauce wedge of lemon
4oz Cheese Burger topped with a pig in blanket, baby gem, sliced tomato, salted fries, dressed leaf salad
Mediterranean Vegetable Tart, roasted rosemary new potatoes, buttered green vegetables, tomato, garlic & basil sauce (v) (vg)

Desserts

Mixed Berry & Sherry Trifle, chocolate sponge, whipped vanilla cream
Christmas Pudding, brandy sauce, red currants
Apple & Raisin Bread & Butter Pudding, warm vanilla custard
Sticky Toffee Pudding, caramel sauce, vanilla ice cream, ginger crumb
Cheese & Crackers, supplement £3

Festive Afternoon Tea

£20 per person

Sandwiches

Marie Rose Prawn Salad
★ Roast Turkey & Cranberry
Cheese & Red Onion Chutney

Savoury

Mushroom & Thyme Tart

Sweet

Gingerbread Loaf
Red Velvet Blondie
Mince Pie Brownie
Apple & Mixed Berry Crumble

Fruit Scone, Clotted Cream & Jam

Tea or Coffee



Oscars

Festive Sunday Lunch



Starters £7

Traditional Winter Soup, Warm Bread Roll, Salted Butter
Seafood Risotto, Cocktail Prawns, Mussels, Rocket & Parmesan
Pressing Of Ham & Duck Terrine, Farmhouse Chutney, Brioche
Whipped Goats Cheese, Candied Walnuts, Shaved Beetroot Salad
Melon Two Ways, Raspberry Coulis, Passionfruit & Pineapple Sorbet

Mains £17

Roast Turkey, **Rump Of Beef (served pink)**, **Honey Glazed Ham** or **Garlic & Lemon Chicken Breast**

All Of Our Roasts Are Served With Duck Fat Roast Potatoes, Glazed Honey Parsnips, Carrot, Buttered Greens, Pigs In Blankets, Stuffing, Yorkshire Pudding & Gravy

Confit Duck Leg, Cannon Potato, Brasied Red Cabbage, Carrot, Orange & Rosemary Jus

Beer Battered Haddock & Triple Cooked Chips, Mushy Peas, Tartare Sauce & Lemon

Cod Loin, Chive New Potatoes, Medley Of Vegetables, Cream Butter Sauce

Game Pot Pie, Puff Pastry Lid, Creamed Mash Potato, Roasted Vegetables, Gravy

Sun Blush Tomato Risotto, Fennel, Rocket, Parmesan Shaving

Desserts £7

Christmas Pudding, Brandy Sauce, Cranberry's

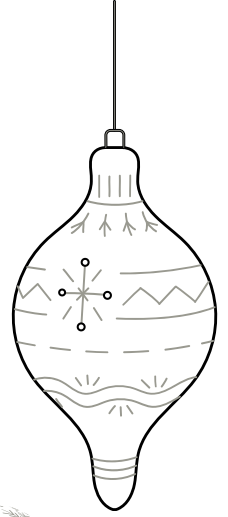
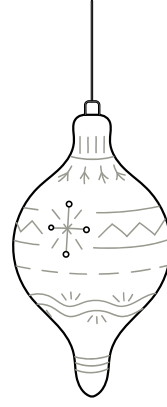
Warm Baked Apple Pie, Vanilla Ice Cream

Pineapple & Cherry Sponge, Double Cream Custard

Chocolate & Marmalade Marble Sponge, Berry Compote, Strawberry Ice Cream

(Running From Sunday 30th November 2025 -
Sunday 28th December 2025)

Christmas Day



Adults £110
Children 2-7 years £30
Children 8-16 £50

Prosecco or Bottled Beer on arrival

Starters

Roast Plum Tomato & Balsamic Soup, rosemary & garlic croutons, whipped salted butter & warm bread

Guinea Fowl & Smoked Ham Hock Pressing, deconstructed piccalilli, Lollo Rosso & toasted sourdough
Crayfish & Avocado Cocktail, lime Marie Rose sauce, shredded leaf, tomato concasse & shallots & warm tin loaf with whipped salted butter

Duck Liver & Pork Pate, orange jel, toasted brioche, dressed leaf & red onion marmalade
Whipped Goats Cheese, bitter chocolate, mulled wine baby beets & crisp bread

Intermediate

Passion fruit & pineapple sorbet

Mains

Roast Turkey Parcel, stuffing with chestnut & cranberries, goose fat roast potatoes, honey roast carrot & parsnip, pigs in blanket, mixed herb & onion stuffing ball, chestnut sprouts & poultry gravy

Roast Lamb Rump, potato dauphinoise, green beans, kale, spinach, wild mushroom sauce

Hake Supreme, fondant potato, sautéed greens, chive & shrimp butter sauce

Goat Cheese, Roast Sweet Potato & Caramelised Onion Tart, potato fondant, medley of beans, rich plum tomato sauce

Desserts

Traditional Christmas Pudding, brandy sauce, cranberry & rum compote
Chocolate & Caramel Tart, vanilla cream, chocolate shavings, fresh raspberries

Apple, Raisin & Cinnamon Crumble, creme Anglaise

Sticky Toffee Pudding, miso caramel sauce, vanilla ice cream

Cheese Selection, artisan crackers, grapes, celery & red onion chutney

Tea or Coffee & Mini Mince Pies

Christmas Day

Childrens Menu

Starters

Tomato Soup & croutons
Selection of Melon with raspberry coulis
Cheesy Garlic Bread (non cheese available)

Mains

Mini Roast Turkey, roast potatoes, carrot, parsnips, sprouts, pigs in blanket, mini Yorkshire pudding & gravy
Chicken Nuggets, fries, & pea's
Margarita Pizza, fries & beans
Sausage & Mash, peas, gravy & Yorkshire pudding

Desserts

Chocolate Brownie, chocolate sauce
Build Your Own Ice cream sundae, strawberry, chocolate, vanilla with sprinkles & marshmallows
Sticky Toffee Pudding, vanilla ice cream

Boxing Day

3 courses £40

Starters

Roast Butternut Squash Crispy Kale Soup, warm bread, whipped salted butter
Chicken & Leek Terrine, black pudding crumb, apple compote, toasted sourdough
Creamy Cauliflower Risotto, cauliflower fritter, oil, pea shoots
Black Pudding & Apple Croquettes, curly endive, tomato & garlic chutney
Asparagus & Mascarpone Pasta, cream spinach & wild mushroom sauce

Mains

Leg of Lamb, rosemary & thyme roast potatoes, buttered carrot, honey roast parsnips,
braised red cabbage, Yorkshire pudding & gravy
Roast Rump of Beef, rosemary & thyme roast potatoes, buttered carrot, cabbage broccoli,
Yorkshire pudding, gravy
Cornfed Chicken Supreme, potato gratin, tenderstem broccoli, buttered savoy cabbage,
carrot & swede, Yorkshire pudding & gravy
Pan Fried Salmon, garlic roast new potatoes, leek & pea medley, white wine sauce
Asparagus, Broad Bean & Pea Risotto, soft herb Appleby smoked cheese

Desserts

Mango & Passion Fruit Cheesecake, mixed berries
Triple Chocolate Brownie, milk chocolate sauce mint chocolate ice cream
Lemon Curd, gooseberry compote, berry meringue, pistachio crumb
Pear & Apricot Crumble & Almond Tart, vanilla double cream custard
Cheese & Crackers



New Years Day

3 courses £45

Starters

Sweet Potato & Coconut Soup, chive crème & pistachio, fresh warm bread, whipped salted butter

Smoked Duck, charred orange poached, dressed leaf balsamic

Roast Onion Hummus, deep fried halloumi, crispy kale, baba ghanoush (v)

Salmon, Prawn & Dill Fishcake, cream butter sauce dressed rocket

Pan fried Garlic & Rosemary Lamb Chop, feta & olive dressed salad

Mains

Sirloin of Beef or Garlic & Rosemary Leg of Lamb or Roast Pork Loin

All choices above served with thyme roast potatoes braised red cabbage, Chantenay carrot, mangetout & green beans, Yorkshire pudding & gravy

Ballotine of Free Range Chicken, leg bon bon, smoked butter potato, Roscoff onion, leek, pea & carrot medley & jus

Pan Fried Cod Loin, roasted new potatoes, spring onion & coriander mash, tenderstem broccoli, Dijon mustard cream sauce

Butternut Squash, Cherry Tomato, Spinach, Walnut & Parmesan Crumble, Parmenter potatoes, tenderstem broccoli (v)

Desserts

Lemon Tart, fresh raspberries & vanilla bean cream

Rhubarb Tart, rich vanilla panna cotta, rhubarb jel & ginger granola

Mille-Feuille, caramel & rum sauce, blackcurrant & clotted cream ice cream

Raspberry & White Chocolate Roulade, raspberry ripple ice cream

Cheese & Crackers

Party Nights

With Leon Knight
Live Band Ulpha590
DJ

Festive Selfie Station

£52 per person

29th November

13th December

Arrival drink
'Pimp' Your Prosecco
or
Bottled Beer

Starters

Winter Vegetable Soup, Crusty Bread Roll (VG)

Duo Of Seafood Cocktail, Smoked Salmon & Prawn, Baby Gem, Marie Rose Sauce
Chorizo & Pancetta Arancini, Balsamic Glaze, Dressed Leaf

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

Cod, Chive New Potatoes, Buttered Greens, White Wine Sauce

Mushroom & Leek Wellington, Seasonal Vegetables, Roast Potatoes,
Mushroom Sauce

Desserts

Chocolate Brownie, White Chocolate Sauce, Vanilla Ice Cream

Warm Christmas Pudding with Brandy Sauce & Cranberries (VG option available)

Vanilla Cheesecake, Winter Berry Compote, Chantilly Cream

Selection Of Cheeses - £4 Supplement

Party Nights

with Leon Knight

Emma Howarth on Sax "Party Style"

DJ

Festive Selfie Station

£52 per person

21st November

28th November

5th December

19th December

Arrival drink
'Pimp' Your Prosecco
or
Bottled Beer

Starters

Winter Vegetable Soup, Crusty Bread Roll (VG)

Duo Of Seafood Cocktail, Smoked Salmon & Prawn, Baby Gem, Marie Rose Sauce
Chorizo & Pancetta Arancini, Balsamic Glaze, Dressed Leaf

Maine

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

Cod, Chive New Potatoes, Buttered Greens, White Wine Sauce

Mushroom & Leek Wellington, Seasonal Vegetables, Roast Potatoes,

Mushroom Sauce

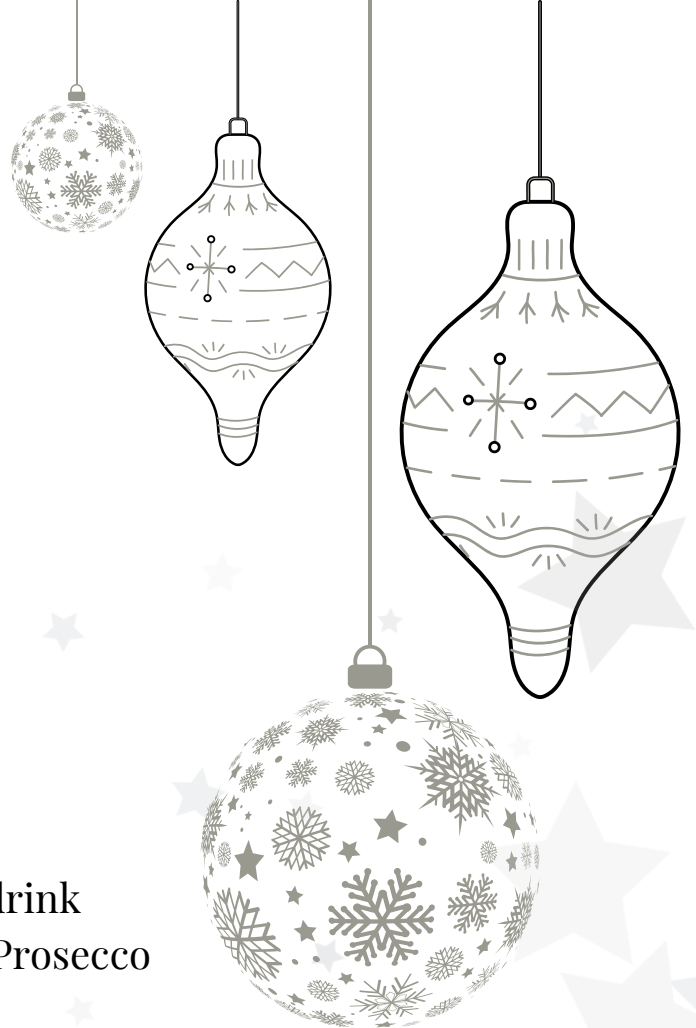
Desserts

Chocolate Brownie, White Chocolate Sauce, Vanilla Ice Cream

Warm Christmas Pudding with Brandy Sauce & Cranberries (VG option available)

Vanilla Cheesecake, Winter Berry Compote, Chantilly Cream

Selection Of Cheeses & Crackers - £4 Supplement



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 31st October 2025 once paid the full balance is non-refundable and non-transferrable
- Food pre orders are due in by Friday 31st October 2025
- Non-payment made by Friday 31st October 2025 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