

The background of the entire page is a light grey color, densely populated with stars of various sizes and shades of grey. 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 text 'Christmas 2026' is centered in the middle of the page. 'Christmas' is written in a large, elegant, black cursive script, while '2026' is in a bold, black, sans-serif font. Below this, the text 'at Abbey House Hotel & Gardens' is written in a smaller, black, sans-serif font. At the bottom center, there is a logo for 'Abbey House Hotel & Gardens' featuring a stylized 'A' monogram above the text 'EST 1914', 'ABBAY HOUSE', and 'HOTEL & GARDENS'. Below the text are five small stars.

Christmas 2026

*at Abbey House Hotel
& Gardens*

Oscars Lunch

2 courses £25

3 courses £30

Starters

Roast Vegetable Soup, Warm Bread Roll, Whipped Salted Butter

Smooth Chicken Liver Pate, Caramelised Onion Chutney, Toasted Brioche, Dressed Leaf

Flaked Haddock, Poached Salmon, Dill Fishcake, Wholegrain Mustard & Lemon Mayonnaise, Rocket

Tomato, Pesto & Parsley Tart, Dressed Crisp Salad, Balsamic Glaze

Mains

Roast Turkey Breast, Rosemary Roast Potatoes, Carrot, Honey Roast Parsnip, Sprouts, Pigs In Blankets, Mixed Herb Stuffing, Gravy

Slow Cooked Blade Of Beef, Creamy Potatoes, Bourguignon Garnish, Roast Carrot, Gravy

Mushroom, Parmesan & Prawn Risotto, Finished With Lemon Creme Fraiche & Chives

Beer Battered Haddock, Garden Pea's, Triple Cooked Chips, Tartare Sauce, Lemon Wedge

Cranberry, Sweet Potato, Chestnut & Spinach Wellington, Roasted New Potatoes, Chantenay Carrots, Kale, Nutmeg, Bay Leaf Cream Sauce

Desserts

Christmas Pudding, Brandy Sauce, Cranberry Compote

Chocolate & Raspberry Torte, Mango Sorbet, Winter Berry Compote

Vanilla & Lemon Cheesecake, Whipped Cream, Candied Walnuts, Flower

Mini Mince Pie, Served With Brandy Cream, Dusting Of Icing Sugar

Festive Afternoon Tea

£20 per person

Sandwiches

Roast Turkey & Cranberry

Beef & Onion Salad

Cheese & Branston Pickle

Savoury

Cranberry & Thyme Sausage Roll

Smoked Salmon & Cream Cheese Cracker

Sweet

Orange & Cinnamon Scone, Whipped Cream & Jam
Preserve

Ginger Load Cake, Spiced Cream & Berries

Chestnut Profiterole

Vanilla & Lemon Cheesecake

Tea or Coffee



Oscars Festive Sunday Lunch



Starters £8

Roasted Root Vegetable Soup, Whipped Salted Butter, Warm Bread Roll (v)

Smoked Haddock, Dill & Spring Onion Fishcake, Poached Egg, Dressed Rocket

Chicken, Ham & Black Pudding Terrine, Toasted Brioche, Dressed Leaf Salad

Ricotta, Chive & Pesto Tartlet, Rocket, Parsnip Crisp, Balsamic Glaze, Salad (v)

Duck Liver Pate, Toasted Brioche, Red Onion Chutney

Mains £19

Roast Sirloin of Beef, Garlic & Thyme Chicken Supreme Or Free Range Turkey Breast
All Served With Mixed Herbs Roast Potatoes, Honey Roasted Carrots & Parsnips, Buttered Greens, Yorkshire
Pudding, Rich Gravy

Cured Bacon Chop, Parsley Spring Onion Creamed Mash, Savoy Cabbage, Baby Carrots, Wholegrain Mustard
Jus

Bacon Cheese Burger, Toasted Bun, Baby Gem, Tomato, Salted Fries, Dressed Leaf Salad

Oven Baked Salmon Fillet, Lemon Dill Roasted New Potatoes, Green Beans, Caper Butter Sauce

Local Ale Beer Battered Haddock & Chips, Minted Garden Peas, Tartare Sauce, Lemon

Wild Mushroom & Parmesan Risotto, Dressed Rocket

Desserts £8

Lemon & Berry Tart, Winter Berry Compote, Raspberry Coulis

Treacle Tart, Clotted Cream Ice Cream, Toasted Coconut Flakes

Baked Bramley Apple Pie, Pouring Cream

Double Chocolate Brownie, Mint Chocolate Ice Cream, Raspberry Two Ways



Boxing Day

3 courses £45

Starters

Carrot & Orange Soup, Warm Bread, Whipped Salted Butter

Roasted Red Pepper Arancini, Pesto, Parmesan (v)

Smoked Ham Hock & Chicken Terrine, Bramley Apple Compote, Toasted Sourdough

Sweet Chilli Pork Noodles, Pak Choi, Boiled Egg

Pan Fried Pigeon Breast, Barely, Calvo Nero Carrot Puree, Port Jus

Mains

Sirloin Of Beef, Leg Of Lamb, Or Honey Mustard Glazed Gammon

All Served With Baby Carrot, Honey Roasted Parsnips, Braised Red Cabbage, Buttered Savoy Cabbage & Peas, Gravy, Yorkshire Pudding

Duck Breast, Celeriac Cream Potatoes, Carrot Puree, Buttered Vegetables

Salmon, Cod & Prawn Fish Pie, Roasted New Potatoes, Buttered Vegetables

Crispy Buttermilk Chicken Burger, Sweet Chilli Sauce, Sea Salted Wedges, Dressed Leaf

Double Bacon Cheese Burger, Fried Onion, Sea Salted Wedges, Dressed Leaf

Mushroom & Leek Tart, Parmentier Potatoes, Green Beans, Kale, Wild Mushroom Cream Sauce

Butternut, Lentil & Almond Tart, Tenderstem, Roasted New Potatoes, Carrot, Gravy (v)

Desserts

Apple & Cinnamon Crumble, Creme Anglaise

Chocolate & Pistachio Cheesecake, Raspberry Compote, Chocolate Crumb

Sugar Glazed Lemon Tart, Blueberry Jel, Vanilla Chantilly Cream

Banoffee Mess, Caramelised Banana, Crumb, Salted Caramel Ice Cream

New Years Day

3 courses £50

Starters

Homemade Soup Of The Day, Warm Bread, Whipped Salted Butter

Cured Salmon With Rose Petals, Lavender & Strawberry Gin, Buttermilk Pancake, & Chive Creme Fraiche

Confit Duck Leg & Chive Croquette, Yuzu Sauce, Crisp Salad

Farmhouse Pate, Red Onion Chutney, Toasted Brioche

Creamy Wild Mushrooms, Tarragon, Poached Egg On Toasted Sourdough (v)

Mains

Pork Loin, Sirloin Of Beef, Or Thyme, Garlic & Lemon Chicken

All Served With Duck Fat & Thyme Roast Potatoes, Braised Red Cabbage, Honey Roasted Parsnips,
Poached Orange Carrot, Medley Of Buttered Greens, Yorkshire Pudding, Gravy

Slow Cooked Shoulder Of Lamb, Soft Herbs, Gratin Potato, Baby Carrots, Garlic & Thyme Root Vegetables,
Mint Gravy

Double Smashed Burger, Caramelised Red Onion, Baby Gem, Salted Skin On Fries, Dressed Leaf Salad

Roast Cod Loin, Dauphinoise Potatoes, Samphire Leek & Bean Medley, White Wine & Chive Sauce

Asparagus & Leek Risotto, Crispy Leek's, Green Oil, Parmesan

Desserts

Blackberry Mess, Curshed Meringue, Raspberry Coulis

Chocolate & Hazlenut Tart, Creamy Chocolate & Swirl Caramel Ice Cream

Rum Creme Brule, Orange Shortbread Biscuit

Apple Raspberry Crumble, Creme Anglaise

New Years Eve In Oscars

3 courses £52

Starters

Roasted Sweet Potato, Coconut, Spring Onion, Corriander

Smoked Salmon, Prawn, Crab, Avocado, Pickled Fennel, Radish

Confit Duck Leg Rosti, Poached Chicken Egg, Jus, Crispy Onions

White Onion Soubise, Roscoff, Tarragon, Flower

Mains

Lamb Rump, Duck Fat Fondant, Pea Puree, Baby Carrot, Mint Jus

Beef Fillet, Potato Garlic Terrine, Wild Mushroom & Spinach, Peppercorn Sauce

Cod, Crab & Chive Risotto, Lobster Bisque, Micro Herb

Beetroot, Chive & Fennel Risotto, Goats Cheese, Rocket

Desserts

Granny Smith Apple & Nutmeg Cheesecake, Gingernut Crumb, Apple Sorbet

Strawberry, Champagne Mousse, Meringue, Chantilly, Raspberry

Duo Of Chocolate, Sponge, Delice, Berries

Locale Lakes Cheeses, Damson, Grape, Celery, Quince, Crackers



Party Nights

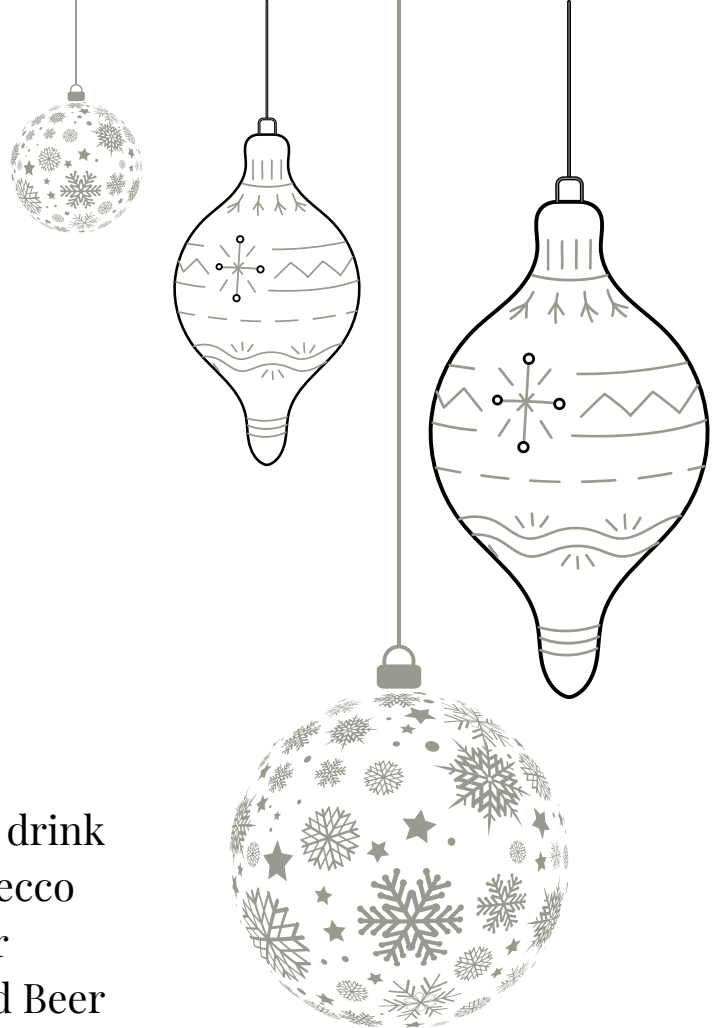
With Leon Knight
Ulpha 590 Live Band
DJ
Festive Selfie Station

£55 per person

5th December - sold out

19th December - sold out

Arrival drink
Prosecco
or
Bottled Beer



Starters

Roast Butternut & Carrot Soup, thyme roast crouton, crème fraiche (can be DF&VG)
Basil Beetroot & Goats Cheese Tart, balsamic glaze, dressed leaf (Can be VG&GF)
Salmon, Cod & Dill Fishcake, chive mayonnaise & crispy leeks (Can be GF)

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, crushed new potatoes, seasonal greens, cream chive butter Sauce
Mushroom & Leek Wellington, seasonal vegetables, roast potatoes,
mushroom sauce

Desserts

Sticky Toffee Pudding, toffee sauce & vanilla ice cream
Warm Christmas Pudding with brandy sauce & cranberries (VG option available)
Abbey House Hotel 'Festive' Mess
Selection Of Cheeses - £5 Supplement

Party Nights



with Leon Knight

Emma Howarth on Sax "Party Style"

DJ

Festive Selfie Station

£55 per person

20th November - sold out

27th November - sold out

28th November - sold out

12th December - sold out

Arrival drink

Prosecco

or

Bottled Beer

Starters

Roast Butternut & Carrot Soup, thyme roast crouton, crème fraiche (can be DF&VG)

Basil Beetroot & Goats Cheese Tart, balsamic glaze, dressed leaf (Can be VG&GF)

Salmon, Cod & Dill Fishcake, chive mayonnaise & crispy leeks (Can be GF)

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, crushed new potatoes, seasonal greens, cream chive butter Sauce

Mushroom & Leek Wellington, seasonal vegetables, roast potatoes,
mushroom sauce

Desserts

Sticky Toffee Pudding, toffee sauce & vanilla ice cream

Warm Christmas Pudding with brandy sauce & cranberries (VG option available)

Abbey House Hotel 'Festive' Mess

Selection Of Cheeses - £5 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 31st October 2026 once paid the full balance is non-refundable and non-transferrable
- Food pre orders are due in by 31st October 2026
- Non-payment made by 31st October 2026 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