



The Abingdon Arms
in Beckley

2 course £25.00

3 course £30.00

Winter vegetable soup served with house bread (v/ve)
Organic baked brie in filo pastry served with mixed seeds, walnuts and honey (v)
Prawn and avocado cocktail served with house bread and butter
Deep fried calamari served on a bed of garlic mayonnaise, tomato and caper salsa
Luxury chicken liver pate served with toasted brioche and red onion chutney
Ham hock terrine served with piccalilli, toast and red onion chutney

Sri Lanka cashew nut curry served with coconut rice (v/ve)
Winter vegetable risotto of the day (v/ve)
Fillet of salmon served with new potatoes, vegetable panache, beurre noisette sauce
Free range golden turkey ballotine stuffed with apricots and cranberries, pigs in blankets
and traditional trimmings
Pan fried duck breast, dauphinoise potatoes, spiced red cabbage, winter berry red wine jus
(£2 supplement per head)
Matured 8oz sirloin steak served with a garlic portobello mushroom stuffed with cherry tomato,
wilted spinach and smoked cheese, chunky chips
(£3 supplement per head)

Christmas pudding served with brandy sauce
Orange and cinnamon sticky toffee pudding, toffee sauce and vanilla ice cream
Baked vanilla cheesecake, served with winter berry compote
Ice cream and sorbet 2 per scoop, please ask staff for flavours



Please advise us in advance of any dietary requirements or food intolerances.
A selection of dishes are available Gluten Free, please ask a member of staff for options.
Please note that all fish dishes may contain traces of bone.