



Christmas At The Abingdon Arms



2 Courses - £28

3 Courses - £33

TO START

Red lentils, chickpea and chilli soup (v)

Baked chili, garlic, rosemary organic brie in a filo pastry nest, walnuts, pear and cranberry compote

Deep fried calamari, garlic and saffron mayonnaise, capers, tomatoes and parsley salsa

Luxury chicken liver pate, red onion chutney, tomato and a slice of toasted brioche

Organic pork belly, pomme puree, poached pear and cider jus

TO FOLLOW

Free range golden turkey ballotine stuffed with apricots and cranberries, pigs in blankets and traditional trimmings

Sri Lanka cashew nut curry, sweet potato puree, coconut and coriander rice (ve/v)

Wild mushroom, brie and spinach risotto topped with parmesan (v)

Fillet of salmon served with new potatoes, vegetable panache, beurre noisette sauce

Slow cooked beef brisket, horseradish mashed potatoes, greens, red wine jus

Honey roast duck breast, dauphinoise potatoes, spiced red cabbage, red wine jus

TO FINISH

Christmas pudding, brandy sauce served with vanilla ice cream

Luxury chocolate gateau served with chocolate ice cream

Baked vanilla cheesecake served with berry compote

Orange & cinnamon sticky toffee pudding with toffee sauce and vanilla ice cream

Please advise us in advance of any dietary requirements or food intolerances

A selection of dishes are available Gluten Free, please ask staff for options

Please note that all fish dishes may contain traces of bone

A discretionary service charge of 10% will be added to your bill. 100% of all tips go to our team

