



THE ABBEY

THE ABBEY CHRISTMAS MENU £65

Prosecco, seasonal bellini or house-beer on arrival

FOR THE TABLE

Oysters with red wine & shallot

Green olives with lemon & gin

Grilled sourdough & blue cheese butter

Smoked beetroot with ricotta, winter tomatoes, walnuts, balsamic caramel & tarragon oil

Duck liver parfait with onion confit, cranberries, chestnuts & toasted sourdough

OR

Wagyu beef tartare, truffle potato crisps, pickled mushrooms & soy cured egg yolk **(+£3)**

Guinea fowl stuffed with rosemary mascarpone with prosciutto, cranberries & burnt brussels

OR

Slow cooked beef cheek wellington with celeriac puree, mushrooms & blue cheese butter **(+£5)**

Served with roasted new potatoes & winter greens for the table

Dark chocolate mousse cup, fresh clementine & burnt ginger caramel

OR

Sticky date Christmas pudding & orange butterscotch with clotted cream

Mince pies & salted brandy butter

A discretionary service charge of 12.5% will be added to your bill

All dishes are made in an environment in which nuts are used

If you have a food allergy or intolerance, please inform your server