



# 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

**Traditional Winter Soup**, Warm Bread Roll, Salted Butter  
**Seafood Risotto**, Cocktail Prawns, Mussells, 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

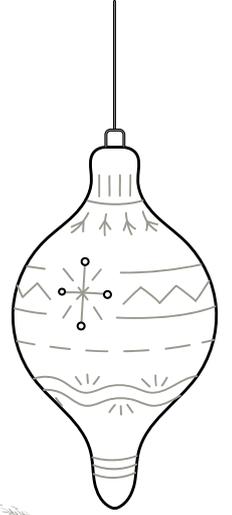
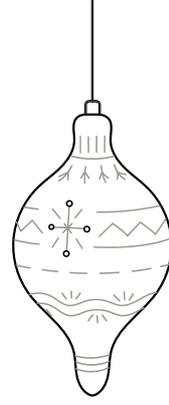
**Roast Turkey, Rump Of Beef, Honey Glazed Ham or Garlic & Lemon Chicken Breast**  
All Of Our Roasts Are Served With Duck Fat Roast Potatoes, Glazed Honey Parsnips, Carrot,  
Buttered Greens, Pigs In Blankets, Stuffing, Yorkshire Pudding & Gravy  
**Confit Duck Leg**, Cannon Potato, Brasied Red Cabbage, 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 Pie**, Puff Pastry Lid, Creamed Mash Potato, Roasted Vegetables, Gravy  
**Sun Blush Tomato Risotto**, Fennel, Rocket, Parmesan Shaving

### Desserts

**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 30<sup>th</sup> November 2025 -  
Sunday 28<sup>th</sup> 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

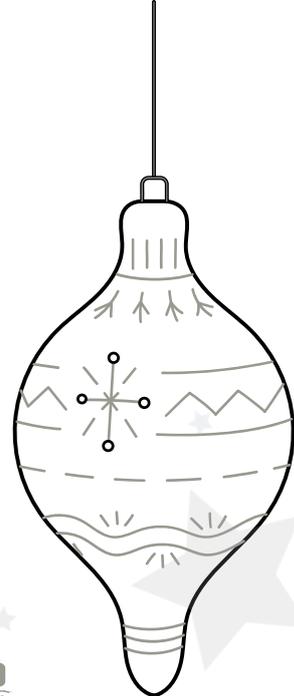
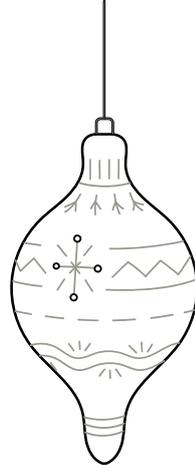
## Desserts

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



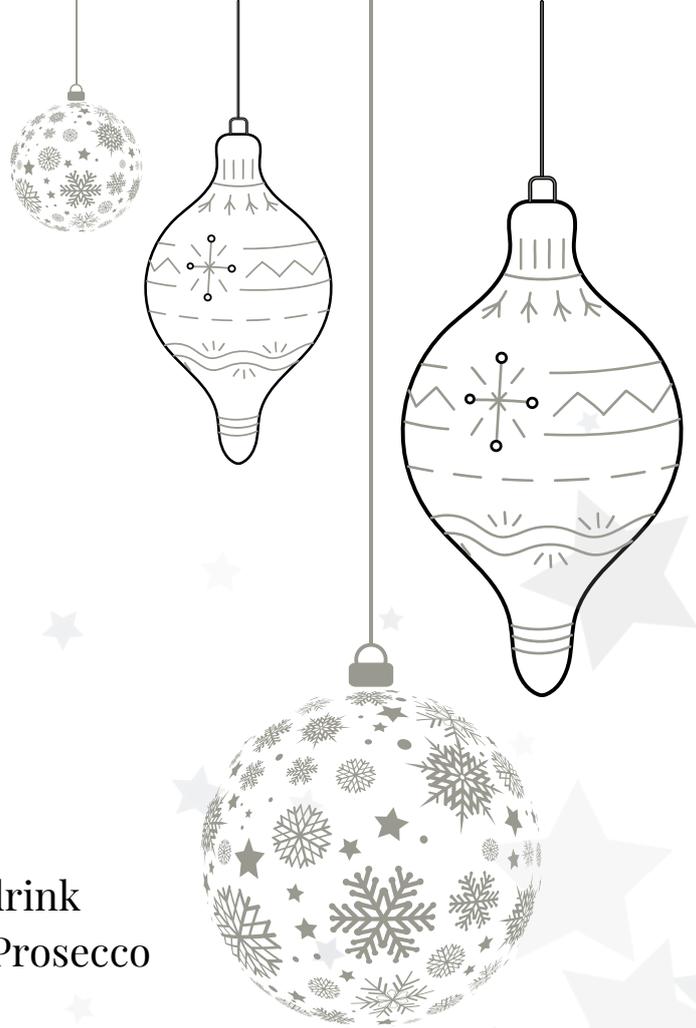
# Party Nights

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 being 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*