

— new years eve —

MONDAY 31ST DECEMBER 2018 | £49.95 PER PERSON | 01429 266120
ENTRÉES & PROSECCO | LIVE MUSIC IN ABBEY'S BAR BY ANDY JAMES

starters

KING SCALLOPS BLACK PUDDING, CAULIFLOWER PURÉE

WILD MUSHROOM RISOTTO (V) SHALLOTS, TRUFFLE OIL

BEEF CARPACCIO DRESSED ROCKET, CAPERS, PARMESAN SHAVINGS, OLIVE OIL

CHICKEN LIVER PARFAIT ONION CHUTNEY, TOAST

BAKED CRAB CRAB MEAT, KING PRAWNS, PRAWNS, MATURE CHEDDAR, HERB CRUST

VEGETABLE SPRING ROLLS (V) FILO PASTRY, HOISIN DRESSING

mains

SERVED WITH A CHOICE OF
HANDCUT CHUNKY CHIPS, WINTER VEGETABLES, GARLIC & ROSEMARY ROAST POTATOES OR CHILLI BUTTERED BROCCOLI

FILLET STEAK ROSSINI CHICKEN LIVER PATÉ, CROUTON, MADEIRA SAUCE, CARAMELISED ONIONS

RACK OF LAMB HERB CRUSTED, RED WINE & LAMB STOCK GRAVY, FONDANT POTATO, ROSEMARY

TURBOT OVEN ROASTED, CHIVE BUTTER, SAMPHIRE, CRUSHED NEW POTATOES

PANCETTA CHICKEN CHICKEN BREAST FILLED WITH GARLIC MUSHROOMS, WRAPPED IN PANCETTA, WHITE WINE, THYME & CREAM SAUCE

DUCK BREAST BLACKCURRANT CASSIS, SAUTÉED CABBAGE & SMOKED BACON

CAMEMBERT TART (V) BEETROOT, DRESSED SALAD, BALSAMIC REDUCTION, GARLIC & ROSEMARY CIABATTA

KING PRAWN CHICKEN CHICKEN BREAST FILLED WITH KING PRAWNS, PRAWN BISQUE

desserts

SALTED CARAMEL & PECAN TART

HONEY & VANILLA CRÈME BRÛLÉE

PISTACHIO PANNA COTTA

DARK CHOCOLATE ORANGE CHEESECAKE

CONTINENTAL CHEESEBOARD