

ABEL'S

# CHRISTMAS DAY MENU

## 4 COURSES - £74.95PP

Children under 5 years:

**£20.00**  
per child



Children over 5 years:

**£29.95**  
per child

### STARTERS

**TOMATO & ROASTED PEPPER SOUP** (vv) Crispy basil leaves, warm bread & butter

**DUCK LIVER PARFAIT** Apple butter, pickled beets and toasted fig loaf bread

**PAN SEARED SCALLOPS** Pea purée, pancetta & cheese fritters and comfit tomato

**ROASTED ASPARAGUS** (vv) Wrapped in puff pastry,  
topped with onion seeds and slow roast tomato sauce

### MAINS

**BUTTER ROASTED TURKEY** Sage, onion & bacon stuffing, pigs in blankets,  
confit festive root vegetables, roast potatoes and roasted sprouts

#### PAN FRIED FILLET OF BEEF

Pâté crouton, dauphinoise potato, green beans wrapped in smoked bacon and rich, red wine sauce

**PAN FRIED SALMON FILLET** Crab cake, prawn & dill white wine sauce

**VEGAN WELLINGTON** (vv) Filled with beetroot, squash and peppers  
and served with roast potatoes, roast roots, roasted sprouts and gravy

### DESSERTS

**TRADITIONAL CHRISTMAS PUDDING** (v) Brandy sauce (Vegan alternative available on request)

**LEMON MERINGUE TART** Thick cream and vanilla soaked raspberries

**CHOCOLATE MARQUISE TART** Thick vanilla cream and fresh strawberries

**SELECTION OF CHEESE & BISCUITS** Celery sticks, dried apricots grapes and chutney

Selection of Festive Truffles and freshly brewed Tea and Coffee

Full allergen information is available on request. Please ask our team for details when ordering both food and drink. All weights noted are approximate and prior to cooking.  
(v) vegetarian (vv) vegan. Gluten Free options are available on request

