

ABEL'S

CHRISTMAS FAYRE MENU

Available all day Monday to Monday 22nd November to 24th December

1 MAIN COURSE - £13.95PP

with Complimentary Drink* Available 12 noon to 3pm

2 COURSES - £19.95PP or 3 COURSES - £23.95PP

Children under 11 years: **3 COURSES - £12.95** per child



STARTERS

ROASTED ROOT VEG SOUP (vv) Herb croutons

CHICKEN & DUCK TERRINE Onion Chutney, apricot purée and herb crostini

CLASSIC BABY PRAWN AND KING PRAWN COCKTAIL

Bloody Mary sauce, celery sticks and cherry tomatoes

GOAT'S CHEESE TART (v) Rum glazed onion and baby herb leaf salad with aged balsamic

MAINS

BUTTERED ROASTED TURKEY

Sage, onion & bacon stuffing, pigs in blanket and traditional festive vegetables

SLOW BRAISED BEEF CASSEROLE

Cooked with red wine, smoked bacon and baby onions,
served with Cheddar & spring onion mash and roasted festive vegetables

GRILLED SMOKED HADDOCK Chive & spinach mash, creamed cabbage and a poached egg

SPICED SQUASH, SPINACH, PARSNIP & SPROUT PITHIVIER (vv)

Roast potato, roasted festive roots, green beans and gravy

DESSERTS

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

CLEMENTINE CHEESE CAKE Chocolate orange sauce and thick cream

WINTER BERRY CRÈME BRULÉE Cinnamon baked biscuits

CHOCOLATE FONDANT Vanilla ice cream

* Complimentary drink includes: Choose from 1 x 20cl bottle of Prosecco or 1 x 125ml of selected house wine, 1 pint of Amstel lager or 1 x 16oz regular soft drink

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

