



Abbots Mitre Festive Menu

26th November – 24th December

Starters

Chestnut and parsnip soup with warm focaccia bread
Prawn mousse with smoked salmon and pickled cucumber
Game meatballs on braised red cabbage with apple and a port jus
Duck and truffle oil terrine with a plum chutney and an olive bread crostini
Red pesto and notzarella Arancini balls with a tomato and harissa compote

Mains

Roast turkey with all the traditional trimmings
Hake fillet on a chorizo and cannellini bean cassoulet
Confit duck leg with dauphinoise potatoes and wilted winter greens
Braised ox cheek on creamy mash with creamed leeks and a garlic gremolata
Moroccan vegetable & sunflower seed roast with roast potatoes and winter veg

Puddings

Christmas pudding with brandy sauce
Apple and blackberry crumble with crème anglaise
Baked chocolate chip and caramel cheesecake with toasted hazelnuts
Buttermilk pancakes with winter berries, stem ginger ice cream and maple syrup
Selection of local cheese and biscuits with grapes and chutney

2 courses £ 28.95 ~ 3 Courses £ 33.95

Add an Americano or English breakfast tea
with a mince pie for £2.45

Abbots Mitre – Chilbolton – 01264 860348 - 10% service charge will be added to parties of ten or more

Please ask for allergy advice - Not available with any discounts or loyalty card