

Abbots Mitre Festive Menu

(from 26th November till 24th December)

Starters

Roast parsnip and rosemary soup with herb croutons
Salmon and crayfish on toasted brioche with a lemon and dill crème fraiche
Duck croquette with sweet potato puree and five spiced red cabbage
Pressed winter roasted vegetable terrine with spicy piccalilli and toasted brioche
Roasted fig and Parma ham salad with toasted almonds and herb croutons

Mains

Roast turkey with all the traditional trimmings
Roasted cod fillet on steamed samphire with Parmentier potatoes and a clam arrabbiata
Pork tenderloin wrapped in bacon served on a sausage and bean cassoulet
Confit of duck with dauphinoise potatoes with juniper sauteed greens
Roasted pumpkin, chestnut and cranberry wellington with sauteed new potatoes and green vegetables

Puddings

Christmas pudding with brandy sauce
Ginger and blackberry sponge with crème anglaise
White chocolate and baileys roulade with boozy cherries
Christmas mess with red berries, meringue and a pomegranate syrup
Poached pear panna cotta with a gin and grapefruit sorbet
2 courses £21.95 ~ 3 Courses £26.95