

# Abbevilles

restaurant & catering

## Christmas Menu

### *To start*

Gnochetti with butternut squash, amaretto & rocket (v)  
Spinach and gruyere double baked soufflé (v)  
Baked Brazilian white crab and avocado  
Smoked Scottish salmon on a homemade blinis  
Crispy aromatic duck rolls, plum sauce

### *To follow*

Roast Norfolk turkey breast - all the trimmings  
Beef Bourguignon - creamy mash and broccoli (gf)  
Breadcrumbsed lamb cutlets – roasted vegetables, cauliflower gratin  
Salmon & smoked salmon feuilleté - asparagus and saffron sauce  
Prawn and courgette ravioli – crayfish sauce  
Mediterranean vegetable and feta filo parcel (v)

### *And finally*

Christmas pudding and brandy sauce  
Pentolino – semi-freddo lemon torta  
Panna cotta and fresh berries  
Triple chocolate torte (gf)  
Apple tarte tatin – salted caramel ice cream  
British and Continental cheese (£2.50 supplement)  
Coffee and Tea on request (£ 1.50 per person)

Vegetarian starters may be served as main courses if required  
If you have a particular allergy, please inform us or ask a senior member of staff.  
Although we do not have nut products in the above menu, it may contain nut traces

v = vegetarian gf = gluten free vg = vegan on request

Christmas Pre Order Menu 2017 £ 23.00 per person including vat @ 20%  
For group bookings of 6 to 48 people for lunch in the restaurant  
Only between 12 noon and 4 pm  
Service charge is not included