

Abbots Mitre Festive Menu

(from 29th November till 24th December)

Starters

Roast pumpkin and ginger soup with warm focaccia

Goats cheese and beetroot croquettes with a pomegranate dressing

Spiced lamb salad with toasted pine nuts, cranberry hummus and warm pitta bread

Hot smoked salmon blini with a dill crème fraiche

Game faggot on sweet potato puree and juniper jus

Mains

Roast turkey with all the trimmings

Baked seabass fillets on samphire and tenderstem broccoli with sautéed new potatoes and salsa Verde

Braised beef medallions with button mushrooms and baby onions on horseradish mash with roasted winter vegetables and a red wine jus

Pork tenderloin with mushroom and chestnut stuffing with boulangerie potatoes, fresh vegetables and a cider and apple sauce

Butternut squash and chickpea tagine with apricot cous cous and spiced flat bread

Puddings

Christmas pudding with brandy sauce

Ginger and black pepper sponge with toffee sauce and vanilla ice cream

Chocolate and hazelnut roulade with boozy cherries and Chantilly cream

Orange syllabub topped with a meringue and cranberry compote

Warm cherry and almond bakewell tart with vanilla custard

2 courses £19.95 ~ 3 Courses £24.95

Abbots Mitre – Village Street, Chilbolton, Hampshire SO20 6BA - 01264 860348 www.abbotsmitre.co.uk
Menu subject to changes – Please ask a member of staff for current allergy advice