

# Abbots Mitre Festive Menu

(from 29<sup>th</sup> November till 24<sup>th</sup> 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 kale 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](http://www.abbotsmitre.co.uk)  
Menu subject to changes – Please ask a member of staff for current allergy advice