

Christmas party menu

available 1st - 24th December £20 - 2 course
booking and pre-order essential £25 - 3 course

Starters

Celeriac, hazelnut and truffle soup served with herby garlic croutons

Crab cake, with roasted sweet potato, chive aioli, and seasonal leaves

Pork and black pudding scotch egg, served with chutney and crackling

Breaded Kentish brie served with cranberry sauce and mixed leaves

Main

Roast turkey, beef or lamb, served with all the traditional festive trimmings

Roasted winter root vegetable Wellington, with roast potatoes, seasonal vegetables & a rich red wine gravy

Fillet of salmon topped with a mild mustard, cheddar and bread crumb, served with sauté new potatoes with shallots, roasted vine tomatoes and tender stem broccoli

Desserts

Traditional Christmas pudding, served with brandy custard and berries

Mulled wine poached pear, with toasted almonds and clotted cream

Apple & cinnamon crumble, served with a choice of custard or ice cream

Rich chocolate warm sponge sundae with ice cream and whipped cream

Christmas cheeseboard; selection of festive cheeses with celery, grape and an apple & real ale chutney

New Year's Eve is....



**Party night themed on the 70s
Live music from Elham's
own band,**

**'The Disentangled'
and other music from the era,
(remember Demis Roussos?)
Come dressed in the right
garb if you wish,
(flares and tank tops allowed).**

**Buffet to include all the 70s
classics including foil covered
grapefruit hedgehogs with
cheese & pineapple skewers!
And just few 70s drinks too -
Babysham, Snowballs, etc.....**

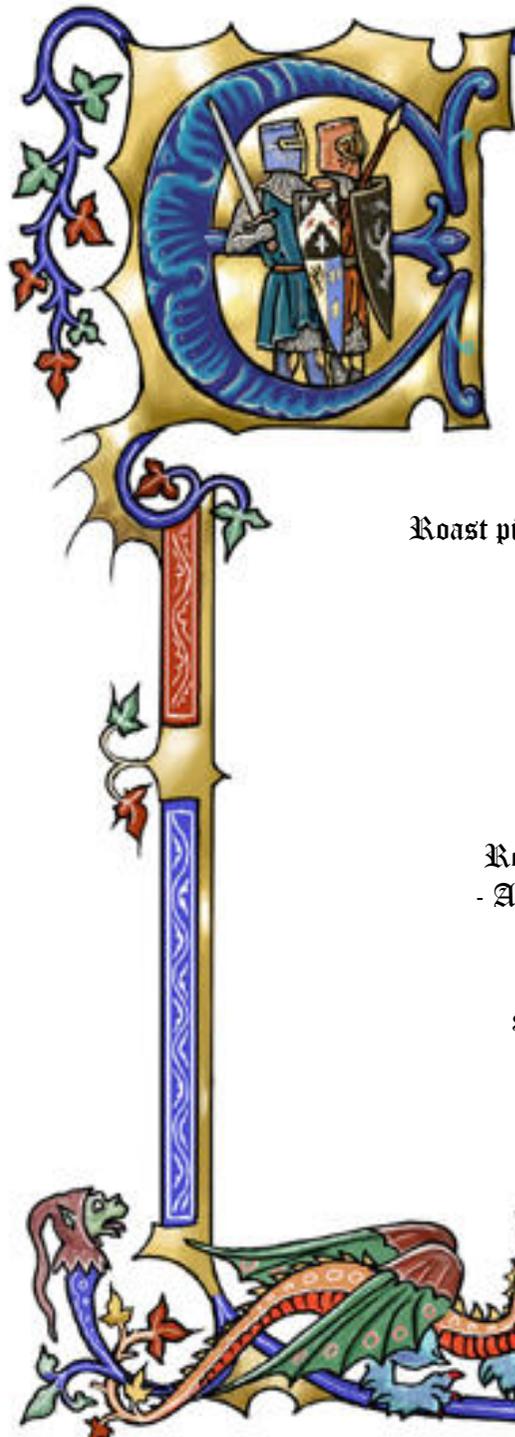


**Christmas party menu
Christmas day medieval banquet
New Year's Eve - Abigail's Party**

**Bookings being taken
now - book early to
avoid disappointment.**

**Call 01303 840566
or email us at
info@abbotsfireside.com**





Christmas Day

a medieval banquet £85 per head

First course served with a glass of Champagne

Mother of dragons peas pottage served in trenchers
(Classic peas pottage hot served in bread bowls. (V) or
Poacher's pottage, as above but with choice cuts of game)

Smoked salmon and peppered cream cheese roulade

Roast pigeon breast served in a sauce of finely diced smoked bacon, shallot, honey and red wine vinegar reduction

King's landing game keeper's terrine with toasted rye bread

Baked camembert drizzled with honey and finished with juniper berries (V)

Second course (palate cleanser)

Sorbet of Mead

Third course, served with a goblet of mead or wine

Spit roasted hog and roasts of venison, goose, turkey, stuffed chicken and topside of beef

Baked trout with lemon & parsley butter.

Roasted butternut squash stuffed with pulses with parsley, sage, rosemary and thyme and garlic. (V)

- All served with roasted potatoes, roasted 'winter-is-coming' root vegetables with rosemary and garlic

Chestnut, sage, onion and fruit stuffing

Fourth course served with a goblet of mulled wine

Sticky toffee pudding (because you won't go until you get some) - Winterfell Christmas pudding

Stewed pears cooked in mulled wine - Traditional apple and cinnamon pie

- Served with custard, cream, clotted cream, crème fraîche, brandy butter, cinnamon honey -

Fifth course served with tea, Irish coffee or coffee

Selection of Canterbury tales cheeses, crackers and artisan breads

Slices of Christmas cake - Game of scones.

Chocolates