

• T H E • A B B E V I L L E

CHRISTMAS DAY MENU

£80

Glass of Prosecco or Buck's Fizz with amuse-bouche

Starters

Lobster & avocado cocktail, Bloody Mary sauce, sesame snaps

Duck liver parfait, fig & star anise chutney, toasted brioche

Goat's cheese crouton, endive, pear, celery,
candied walnut, aged balsamic (v)

Maple glazed tofu, asparagus & fennel slaw,
pomegranate, almonds (vg)

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Clementine & vodka sorbet

Mains

Roast rib of beef, potato boulangère, creamy spinach,
Café de Paris butter

Pan-fried seabass, roast fennel, watercress, piquillo peppers, salsa verde

Roast turkey, pigs in blankets, duck fat roast potatoes, roasted
vegetables, sage & onion stuffing, bread sauce

Porcini mushroom & kale pithivier, mash, roast tomato & thyme jus (vg)

Puddings

Christmas pudding, brandy butter

Bramley apple, blackberry & pear crumble, cinnamon ice cream

Flourless chocolate cake, salted caramel, pistachio ice cream

Hamish Johnston cheese board, biscuits, grapes, fig jam

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Mince pies

£40 for children up to the age of 12. Bookings available 12pm-2:30pm on 25th
December 2018. Pub open 11am-5pm. £20 per person deposit required by 1st
December. All pre-orders required by 11th December. An optional 15% service
charge will be added to your bill, all of which is distributed between staff.
A full allergen menu is available upon request.

The Abbeville

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