

*Christmas at*

# THE ABINGDON

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Celebrate the season in style at The Abingdon.

From mid-November, the restaurant is transformed for the season so earlier bookings can enjoy the festive feel.

From Thanksgiving onwards, our festive à la carte menu is available for smaller parties, offering a seasonal selection of dishes.

For larger parties, our set lunch and dinner menus ensure a seamless, celebratory experience for Christmas bookings.

Raise a glass with our specially created Christmas cocktail list, featuring festive twists on classic favourites, alongside an extensive selection of wines and Champagnes.

And for those ready to ring in the New Year, join us for a New Year's Eve party full of cheer, music, and festive fun.





## The Restaurant Front

Our front section offers a charming semi-private space for groups of up to 30 guests. While it forms part of the restaurant and is accessed by guests heading to the rear dining room, the whole area can be reserved exclusively, creating an intimate and personal setting for your celebration.

For the festive season we will provide table cloths and festive flowers to ensure your event keeps the Christmas spirit.

As a family-run restaurant, we pride ourselves on flexibility and will always do our best to tailor the experience to the time, date, and nature of your occasion. If you have any special requests please let us know.



## The Bar

Our bar and sofa areas offer flexible, stylish spaces for gatherings of all sizes. The sofa area is a relaxed, semi-private spot for 10–12 guests, set against a sash window with comfortable seating and no minimum spend. For groups of up to 20, we can extend the space to include a high table and the corner of the bar, perfect for mingling.

For larger events, the bar area is available for private hire for 20–60 guests. With a cosy fireplace, expansive sash windows, and a mix of seating and standing space, it's ideal for both lively celebrations and more intimate gatherings.

Guests can enjoy pre-ordered canapés or bar snacks, while cocktails, wines, and Champagnes are available throughout. Minimum spends apply in the private bar depending on the day, ensuring a flexibility for your Christmas party.



## Canapes

Confit duck rillettes on brioche toast, plum chutney 3.50

Camembert vol au vent, cranberry jam 3.00

Pigs in blankets, date ketchup 3.00

Delica pumpkin, chestnut puree, sage & hazelnuts 3.00

Smoked salmon blini 3.50

Cheese & truffle croquettes 3.50

Mini crayfish rolls 3.50



Sage & anchovy fritti, lemon aioli 3.50

Falafel, roasted carrot hummus (ve) 2.50

Kale pakoras, coconut yoghurt (ve) 2.50

Salt cod beignet, saffron aioli 3.00

Cheeseburger sliders, Monterrey Jack cheese 4.00

Chicken liver parfait on brioche toast & fig chutney 3.50

Iberico ham croquettes 4.00

Crab on toast, pickled cucumber 4.00

Duck spring rolls, plum sauce 3.00

Mini sausage rolls, HP sauce 3.50



## Christmas Set Menu

Jerusalem artichoke soup, sourdough toast & truffle butter (VE)

Chicken liver parfait, fig chutney, cornichons & brioche toast

Smoked & hot smoked salmon rillettes, radishes & toasted sourdough

Stichelton, Persimmon, radicchio & walnut salad (VG)

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Turkey ballotine with stuffing, celeriac puree & roasted root veg

(Roast potatoes, sprouts & gravy on the side)

Slip sole filets, Champagne & butter sauce, kalettes & sprout tops

Slow cooked beef cheeks, mash potato, crispy onions, jus & chimichurri

Root vegetable wellington, greens & gravy (VE)

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Christmas pudding, brandy crème anglaise

Chocolate mousse, crème fraiche & stewed Armagnac prunes

Clementine posset, lemon & almond cake, clementine sorbet

Cheddar & Stilton cheese plate, fig chutney & crackers

£60 per person, excl.service charge



## Wines

(extract from our wine list)

### White

Ortonese, Malvasia, Chardonnay, Italy, 2024 36.00 / 9.00

Vignes d'Oc Blanc, Languedoc-Roussillon, France 2024 37.00

Sauvignon Blanc, Pure Staete Landt, Marlborough, NZ 2023 45.00

Riesling, Verus, Slovenia 2023 45.00

Muscadet sur Lie, Domaine des Hauts Piemons, France, 2023 48.00 / 12.00

Gruner Veltliner, Huber, Kamptal, Austria 2024 (Ve & Organic) 48.00

Verdicchio di Matelica, Amoterra, Marche Italy 2023 52.00

Müller Thurgau, Cantina Adrian, Alto Adige Italy, 2023 54.00

Picpoul de Pinet, Domaine du Chateau de Pinet, France 2023 55.00

Cotes du Rhone Blanc, Olivier & Lafont, France 2024 57.00 / 14.50

Macon-Village, Domaine de la Pierre, Burgundy, France 2023 60.00

Albariño, Darila, Rias Baixas, Spain 2023 (Ve) 60.00 / 15.00

Gavi di Gavi DOC, Tenuta San Lorenzo, Italy, 2023 60.00

Pouilly fume, Domaine Thibault, France 2023 64.00

Chardonnay, cuvee Josephine, Staete Landt, NZ, 2022 (oaked) 67.00 / 17.00

Sancerre, Domaine Jean-Paul Balland, France 2023 76.00 / 19.00

Crozes-Hermitage Blanc, Domaine Entrefaux, France, 2021 (Ve & Organic) 75.00

Riesling, Herzu Langhe, Ettore Germano, Italy, 2021 84.00 / 21.00

Chablis 1er Cru, Dom du Chardonnay, France 2022 87.00 / 22.00

Bourgogne Cote D'Or Vieilles Vignes, Dom Remi Jobard, Burgundy, France 2020  
98.00

Châteauneuf du Pape Blanc, Domaine Olivier & Lafont, France 2019 100.00 / 25.00

Chassagne Montrachet, Jean Marc Pillot, France 2023 135.00



## Wines

(extract from our wine list)

### Red

Sangiovese Rubicone, Vinvita, Italy, 2024 (Ve) 36.00 / 9.00

Cotes Du Rhone, Bernard Latour, Vielles Vignes, France 2022 46.00

Rioja Crianza, Promesa, Spain 2021 48.00 / 12.00

Cretan Liatiko Aggelis, Lyrarakis Crete 2021 – served chilled 50.00 / 13.00

Barbera D’Asti, Folli & Benato, Italy 2023 54.00 / 13.50

Pinot Noir Reserva Morande, Chile 2022 (Ve) 56.00

Chinon, Cabernet Franc, Grosbois Loire Valley, France 2023 58.00 / 14.50

Brouilly, Nicole Chanrion, Cote de Brouilly France 2023 - served chilled 64.00

Ribera del Duero Crianza, Semele, Spain 2022 65.00 / 16.50

Chianti Classico, Pèppoli from Antinori, Italy 2023 64.00

Belgrave “Diane” Haut Medoc, Bordeaux, France 2016 68.00 / 17.00

Rosso di Montalcino, Argiano, Italy 2023 68.00

Lalande de Pomerol, Château Siaurac, Bordeaux, France 2019 76.00

Nebbiolo, Langhe, Produttori del Barbaresco, Italy 2023 90.00 / 23.00

Saint – Joseph, Grand Angle, Thomas Farge, France 2021 106.00 / 27.00

Rioja Reserva, Gran Vino de Rioja Alta, Finca La Emperatriz, Spain 2018 112.00

Margaux, Chateau Siran, Bordeaux France ,2017 115.00

Syrah, Damascene, Stellenbosch, South Africa, 2021 120.00

Châteauneuf de Pape, Domaine Pierre Usseglio & Fils, France 2019 130.00

Super Tuscan, Solengo from Argiano, Montalcino Italy 2021 146.00 / 37.00

Gevrey-Chambertin, Harmand-Geoffroy, Bourgogne France 2021 150.00

Shafer TD-9 (Merlot, Cab Sauv, Malbec) Napa Valley California 2018 158.00

Château Langoa-Barton, Saint-Julien, Bordeaux, France 2012 185.00



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Enquiries

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