

AH

ABERDUNANT HALL
—HOLIDAY PARK & HOTEL—

CHRISTMAS EVENING MENU

STARTERS

- ROASTED VEGETABLE SOUP WITH STILTON & CRANBERRY vgo
- HAM HOCK TERRINE WITH PICCALILLI AND TOASTED BRIOCHE *
- SMOKED SALMON
WITH CELERIAC REMOULADE AND LEMON DRESSED ENDIVE GF
- ROASTED BEETROOT & ORANGE
WITH CURRIED COUS COUS & SULTANA SALAD vG

MAIN COURSE

- ROASTED TURKEY BREAST WITH CHIPOLATA, CHESTNUT STUFFING,
BREAD SAUCE & TURKEY JUS *
- SLOW ROASTED BEEF BRISKET WITH ROASTED ROOT VEGETABLES
SPROUT & SMOKED BACON MASH & RED WINE GRAVY GF
- PAN FRIED SALMON FILLET WITH A CHESTNUT & SPROUT
RISSOTTO CAKE & WHITE WINE BUTTER SAUCE
- CHRISTMAS WELLINGTON WITH BRAISED RED CABBAGE,
FONDANT POTATO & CRANBERRY JUS vgo

DESSERTS

- CHRISTMAS PUDDING WITH BRANDY SAUCE
- PEANUT, CHCOLATE & CARAMEL CHEESECAKE SERVED WITH
CREAM
- RASPBERRY PAVLOVA WITH CREAM GF
- CARIAD GELATO ICE CREAM WITH SHORTBREAD *

2 COURSE
£23.95

3 COURSE
£29.95

Please inform your server should you have any special dietary requirements.

VGO: Vegan Option Available

VG: Suitable for Vegans

GF: Gluten Free

Items denoted with * can be made Gluten Free.
Please inform your server at the time of ordering