

# • T H E • A B B E V I L L E

## CHRISTMAS DAY MENU

£70

Amuse-bouche

### Starters

Lobster & avocado cocktail, Bloody Mary sauce, sesame snaps  
Mushroom, chestnut & sage soup, pulled jack fruit croquette (ug)  
Venison carpaccio, beetroot, pickled baby onions,  
parsnip crisps, sherry vinaigrette  
Goat's cheese crouton, endive, pear, celery,  
candied walnut, aged balsamic (u)

### Mains

Roast rib of beef, potato boulangère,  
creamed spinach, café de Paris butter  
Truffle poached salmon, caviar, quail's egg,  
cubed potato, braised leeks, dill cream  
Roast turkey ballotine, pigs in blankets, duck fat roast potatoes,  
roasted vegetables, pork, sage & onion stuffing, bread sauce  
Pumpkin & mushroom Wellington, winter vegetables, thyme jus (ug)

### Puddings

Christmas pudding, brandy cream  
Bramley apple, blackberry & pear crumble, custard  
Vegan salted caramel & chocolate brownie, Jude's vegan vanilla ice cream (ug)  
Pistachio crème brûlée, biscotti  
Hamish Johnston cheese board, biscuits, grapes, chutney  
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Tea, coffee & mince pies

£35 for children up to the age of 12 inclusive.

Bookings available 12pm - 2pm on 25th December 2019. Pub open 11am - 5pm.

£20 per person deposit required by 1st December. All pre-orders required by 15th December. An optional 15% service will be added to your bill all of which is distributed to staff. A full allergen menu is available upon request.

### The Abbeville

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