

The
A B B E V I L L E
Public House

Christmas Day

£88 per person

Glass of Henners Sparkling wine

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Wild mushroom pâté & cranberry crostini (vg)

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Starters

Roscoff onion Tarte Tatin, Marmite oat cream, watercress (vg)

Wimbledon Smokehouse smoked Salmon, potato rösti, dill crème fraiche, pickled cucumber (gf)

Venison Carpaccio, truffle mayonnaise, shaved Old Winchester, pickled walnuts, rocket (gf)

Roasted Delica Pumpkin, whipped Rosary goat's cheese, pomegranate,
crispy sage, toasted hazelnuts (v, gf)

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Mains

Crab-crusted cod, braised fennel, creamed leeks, Champagne velouté (gf)

Beef Wellington, potato dauphinoise, glazed heritage carrots, cavolo nero, Madeira jus

Roasted squash tortelloni, burnt onion velouté, roasted chestnuts,
crispy sage, hazelnut crumb (vg)

Roast turkey, pigs in blankets, pork & sage stuffing, roast potatoes, Brussels sprouts,
roast root vegetables, bread sauce, cranberry sauce

Celeriac, mushroom & truffle Wellington, braised red cabbage,
vegan gravy (vg) (gf available on request)

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Puddings

Traditional Christmas pudding, brandy custard

Black Forest trifle, dark chocolate, Morello cherries, Kirsch cream

Orange, rosemary & olive oil cake, blood orange sorbet (vg, gf)

Sticky toffee pudding, vanilla ice cream

British cheese selection

Montgomery cheddar, Golden Cross, Cashel Blue, quince jelly, crackers

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Mini Mince pies to finish

Menu served 12-4pm 25th December 2026. Pre-order only. Full allergen menu available on request.
An optional service charge of 15% will be added to your bill, all of which is distributed between staff.