

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

£42 per person

CHRISTMAS PARTY OFFERS

25% off Monday to Friday lunchtimes and early-bird.
Three courses for just **£31.50**.

Unmissable drink prices

Dolci Colline extra dry Prosecco £30 a bottle
El Ninot de paper house white or red £25 a bottle
10 bottles of Peroni £50
Ferreira Ruby port or Sauternes pudding wine £3 a glass
(pre-order prices only and whole table must order)

Starters

Twice-Baked Montgomery Cheddar soufflé, walnut & chicory salad (v)
Duck confit & chicken liver terrine, spiced plum chutney, cornichons, toasted brioche
Wimbledon Smokehouse smoked salmon, horseradish crème fraîche, pickled cucumber, rye toast
Roast Delica pumpkin salad, pomegranate, toasted pumpkin seeds,
pickled raisins, crispy sage (vg, gf)

Mains

Red wine braised shin of beef, potato pavé, glazed shallots, red wine jus
Roast Chalk Stream trout, crushed new potatoes, buttered leeks, brown shrimp & parsley butter (gf)
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)

Sides

Pigs in blankets £8
Buttered cavolo nero £6
Brussels sprouts, chestnuts, brown butter £6
Montgomery Cheddar cauliflower cheese £7
Roast potatoes £6

Puddings

Apple & blackberry crumble, custard
Dark chocolate delice, crème fraîche, honeycomb (gf)
Orange, rosemary & olive oil cake, blood orange sorbet (vg, gf)
Sticky toffee pudding, vanilla ice cream
British cheese selection (£4 Supplement)
Montgomery cheddar, Golden Cross, Cashel Blue, quince jelly, crackers

Available from Wednesday 11th November 2026. Pre-order only. Full allergen menu available on request.
An optional service charge of 12.5% will be added to your bill, all of which is distributed between staff.