Party Nights Menu

Starter

Curried lentil and chunky butterbean soup with a parsley oil infusion v, ve

A classic prawn cocktail with a marie rose sauce, cucumber relish and avocado puree

Mains

Roasted turkey, with sage and onion stuffing, pigs in blankets and traditional gravy

Pan fried roasted sea bass with sour cherries and kirsch, served with dauphinoise potatoes

Stuffed pepper filled with wild mushrooms, chestnut quinoa and chargrilled asparagus v, ve

Served with: Roast potatoes, carrots, parsnips, glazed brussel sprouts

Desserts

Christmas pudding with brandy sauce v

Banana chocolate brownie sundae with cinnamon banana chips and clotted cream v, ve

Mince pies v

MISSENDEN ABBEY

v - vegetarian | ve - vegan

Allergen information is available upon request.