

# Oscar's at Abbey House Hotel

## Festive Menu

Lunch available from 12 - 2.30pm

Dinner available from 5pm - 9pm

## Set Lunch Menu

12 - 2.30pm

### STARTERS

- Spiced butternut squash soup, toasted seeds, chilli oil (V)
- Ham hock croquette, home-made piccalilli
- Smoked mackerel, cucumber, crème fraiche, sourdough crisp

### MAINS

- Roast breast of turkey, glazed root vegetables, sprouts, roast potatoes, pigs in blankets, sausage meat stuffing, turkey gravy
- Pan seared salmon, creamed potatoes, warm tartar sauce
- Wild mushroom gnocchi, parmesan cheese, tender stem broccoli (V)

### PUDDINGS

- Roasted plum crumble, Chantilly cream
- Christmas pudding, brandy sauce
- Pear frangipane tart, vanilla ice cream

### PRICING

1 Course	15.00
2 Courses	18.00
3 Courses	24.00

### STARTERS

- Spiced butternut squash soup, toasted seeds, chilli oil (V) 6.00
- Brussels pate, red onion chutney and melba toast 7.00
- Tomato and butternut arancini, tomato and garlic chutney, parsnip crisp (V) 7.00
- Smoked duck, radish, cucumber, charred watermelon 8.00
- Clementine cured trout, fennel and orange salad, lollo rosso 8.00
- Wood pigeon, pearl barley risotto, charred corn, popcorn shoots, pancetta popcorn 8.00

### MAINS

- Beer battered haddock, homemade mushy peas, chunky chips, tartar sauce, lemon (Tofu option available) (VG) 14.50
- Homemade beef burger, red onion marmalade, smoked streaky bacon, mild cheddar cheese, garlic mayonnaise, gem lettuce, tomato & gherkin on a toasted brioche bun (Spinach & Falafel Burger available) (V) 15.00
- Venison loin, rosemary braised fondant potato, tender stem broccoli, carrot puree, red wine jus 24.00
- Braised ox cheek & halibut, cauliflower puree, fig puree, crispy shallot, lime marinated white beans 28.00
- Seabass, pearl couscous, apricots, sultanas, red onion, lemon, pomegranate, citrus yoghurt dressing 18.00
- Moroccan vegetable & mixed bean stew, falafel bites (V) (VG) 14.00
- Lamb rump, artichoke puree, kohlrabi, stewed prunes, turnip & Gruyere gratin 22.00
- Pan fried chicken breast, stuffed with bacon & wild mushrooms, served with winter greens, creamed potatoes, chive white wine sauce 19.00
- 8oz Fillet Steak, flatcap mushroom, confit tomato & thick cut chips 28.00

### PUDDINGS

- Duo of chocolate brownie - A rich dark chocolate brownie & a milky white chocolate brownie, vanilla ice cream, drizzled in chocolate sauce 6.00
- Sticky orange and ginger sponge, orange syrup, vanilla ice cream 7.00
- Winter berries, meringue, granny smith apple sorbet, salted granola 6.00
- Christmas pudding, brandy sauce & cranberries 6.00
- A selection of cheeses specially picked by our Head Chef accompanied with grapes and biscuits 8.00

## Light Bites

### HOT BAGUETTES

- Available from 12pm - 5pm
- Served on white or wholemeal, with sea salt crisps and dressed salad
- Buttered roast turkey, cranberry & brie, crispy bacon toppings 10.00
- Roast root vegetable, thyme, warm tomato and basil sauce (V) (VG) 9.00
- Cod fish finger, warm tartar sauce, lemon Tofu option available (VG) 9.00
- Grilled brie, bacon and grape 9.00

### COLD SANDWICHES

- Available from 12pm - 5pm
- Served on white or wholemeal, with sea salt crisps and dressed salad
- Turkey & cranberry 10.00
- Three cheese savoury and spring onion (V) 9.00
- Smoked salmon, dill cream cheese 8.00
- Ham with tomato, garlic chutney 5.00
- Cucumber & cream cheese (V) 6.00

### SIDES

- Fries 3.00
- Chunky chips 3.00
- Green beans wrapped in smoked bacon with cashew nuts 6.00
- Dressed salad (V) 3.95
- Onion rings (V) 3.00
- Pigs in blankets 5.00

**PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGENS YOU HAVE.**

**PLEASE NOTE - SOME OF THESE DISHES MAY INCLUDE A TRACE OF ALCOHOL.**

(V) - Vegetarian  
(VG) - Vegan