



**ABBEY
HOTEL
NEW YEARS
EVE PARTY**

Ticket only £25.00 per person
includes buffet, disco,
live entertainment and a
glass of midnight bubbly!
Book early to avoid disappointment

*The Directors & Staff
of The Abbey Hotel
wish you a Happy
Christmas and very
Prosperous
New Year*

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The Abbey Hotel & Conference Centre
Broadway, Minster-on-Sea,
Sheerness, Kent ME12 2DA
Tel: 01795 872873 Fax: 01795 874728
Email: reservations@abbey-hotel.net
www.abbey-hotel.net

Our restaurant remains open throughout the year for
Weddings, Christenings, Birthday Parties and Conferences etc.



*Christmas
Menus 2018*



The Abbey Hotel

Celebrate your Christmas with friends and family here!
Book up now to join the party. Tel: 01795 872873

CHRISTMAS MENU (LUNCH)

Weekdays 12:00pm – 2:00pm / Weekends 12:00pm – 3:00pm

£15.95

Starters

SWEET POTATO, SQUASH & CINNAMON SOUP * (V)

served with a warm bread roll & butter

MUSHROOM & STILTON TART

with onion marmalade and fresh leaf

PARMA HAM WITH MELON * (V/A)

with watercress salad and balsamic drizzle

PAN FRIED MACKEREL FILLET *

with celeriac & apple remoulade and pickled beetroot

Main courses

ROAST GAMMON

with all the trimmings and cider gravy

ROAST TURKEY

with all the trimmings, a chestnut stuffing and gravy

BUTTERNUT SQUASH FRITTATA * (V)

with shoestring fries and buttered greens

CHUNKY FISHCAKES *

with minted mushy peas and cheddar sauce

Desserts

APPLE & CRANBERRY CRUMBLE

with homemade crème anglaise

TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

CHOCOLATE & CHESTNUT YULE LOG

with pouring cream

GINGERBREAD CAKE

with honey flavoured ice cream

CHRISTMAS MENU (EVENING)

Mon-Thurs **£19.95** Fri-Sat **£24.95**

7:00pm - 9:30pm

Starters

SWEET POTATO, SQUASH & CINNAMON SOUP * (V)

served with a warm bread roll and butter

CHICKEN LIVER PÂTÈ *

with spiced chutney and toast

DEEP FRIED BRIE WEDGE (V)

with cranberry dipping sauce and fresh leaf

SMOKED SALMON BRUSCHETTA *

set on toasted ciabatta with sweet pickled fennel

Main courses

ROAST SHOULDER OF PORK *

stuffed with apricots, onions, homemade apple sauce and gravy

ROAST TURKEY *

with all the trimmings, chestnut stuffing and gravy

BAKED COD

set on a chorizo and mixed bean stew

LEEK & FETA FILO PARCELS (V)

with parsnip and carrot croquettes

Desserts

TREACLE TART

with ginger poached apple and toffee sauce

CHOCOLATE AND CHESTNUT YULE LOG

with pouring cream

TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

ORANGE AND POLENTA CAKE

with blood orange gin infused glaze

CHRISTMAS DAY MENU **£64.95**

Starters

CAULIFLOWER & STILTON SOUP * (V)

served with a warm bread roll and butter

GARLIC KING PRAWNS *

with homemade bread and fresh leaf

CHICKEN, PISTACHIO & ORANGE TERRINE *

with spiced chutney

CONFIT DUCK RILLETTE

with toasted ciabatta and cherry compote

Main courses

ROAST SIRLOIN OF BEEF *

with all the trimmings, Yorkshire pudding and gravy

ROAST TURKEY *

with all the trimmings, chestnut stuffing and gravy

SLOW BRAISED PORK BELLY *

with cider jus and mash

BRIE, CRANBERRY AND QUORN™ PIE

with honey roasted whole carrot and creamy mashed potatoes

SALMON WELLINGTON

with hasselback potatoes and wilted greens

Desserts

TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

DOUBLE CHOCOLATE BROWNIE

with vanilla icecream

CHEESE AND BISCUIT PLATTER

selection of hard, soft and blue cheeses with biscuits and fruit

APPLE AND CINNAMON CAKE

with butterscotch sauce and hazelnut crumb

Finish

PETITE FOURS

A selection of cakes, tarts and truffles to finish your meal.