



# Christmas at THE ABINGER HATCH



## Set Menu

2 courses from £24.95, 3 courses from £29.95 or  
3 courses plus a glass of prosecco from £33.95

## STARTERS

Salmon & Cream Cheese Roulade  
Caper jam, black pepper aioli, dill, crostini

Roasted Parsnip & Celeriac Soup (VE)  
Hazelnut crumb, home-made bread

Sautéed Norbury Blue Mushrooms (VE)  
Toasted focaccia, creamy Norbury Blue cheese  
sauce, parsnip crisps

Venison Scotch Egg  
Spiced damson chutney

Jerk Chicken Balls  
Chorizo crisp, chimichurri

## MAINS

Served with pan-fried Brussel sprouts, red cabbage,  
roasted carrots & parsnips

Christmas Turkey & Gammon  
Olive oil roasted potatoes, pigs in blankets,  
stuffing, bread sauce, ale gravy  
Yorkshire pudding,

Red Wine Poached Haddock Supreme  
Samphire grass, bacon,  
baby onions, button mushrooms,  
parmesan crisp, sautéed potatoes

28 Day Aged Ribeye Steak (+£4 supplement)  
Grilled tomato, roasted mushroom,  
chunky chips, peppercorn sauce

Pan fried Abinger Pheasant Breast  
Malt glaze, confit garlic, potato rosti,  
celeriac & vanilla puree

Savoury Bread & Butter Pudding (VE)  
Roasted mediterranean vegetables,  
veggie gravy, tenderstem broccoli

## DESSERTS

Cardamon Crème Brûlée (V)  
Home-made lemon & thyme  
shortbread biscuit

Mulled Wine Poached Pear (VE)  
Blood orange sorbet, cinnamon crunch

Locally Sourced Cheeseboard (+£2 supplement) (V)  
Norbury Blue, Dirty Vicar, Dorking Cock Cheese,  
crackers, grapes, celery, damson & apple chutney

Christmas Pudding (V)  
Brandy cream, boozy cranberries

Apple & Blackberry Crumble (VE)  
Vanilla custard

When you pre-order your food and drink, please inform a member  
of staff if you have a food allergy or intolerance.

10% optional gratuity is added to all tables. This menu is available  
by pre-order only and must be ordered by the full table.

(V) – vegetarian dish (VE) – Vegetarian dish with Vegan option  
available via pre-order.

