

Abbots Restaurant
Autumn a la carte menu

Fixed price three courses £29.50

Two courses £22.50

To start

Cream of Cauliflower Soup

With stilton & walnut pitivia

Trio of Salmon Timbale

Vodka cured gravalax, Scottish smoked salmon, white wine poached salmon

Served with lemon honey sabayon

Red Onion Tart Tatin

Caramelised Crottin goats cheese, accompanied with balsamic ice cream

Pan Fried Barham Hall Pigeon Breast

Orange and beetroot terrine, baby leeks & cep froth

Pressed Confit of Course Duck Pate

Pickled cucumber, gherkin butter, walnut bread

The Main Event

Classis Braised Lamb Knuckle

**Chickpea salsa, pommee puree served with its own stock
and spiced red cabbage**

Pan Fried Fillet of Sea Bass

**Lemon crushed potatoes, braised fennel
& vanilla Butter sauce**

Assiette of Pork

**Honey and soya glazed pork loin, slow cooked belly of pork Pan fried Scallop,
Pork & Black pudding sausage, fondant potato & red wine sauce**

Fillet of Scottish Salmon

**Poached in lobster stock, with autumn vegetables
And parmentier potatoes**

Vegetarian Taster

**Vegetable moussaka, quorn cottage pie with parmesan mash
Deep fried bean cured with butternut squash veloute**

The Grill £4.00 Supplement

8oz fillet steak

10oz rib eye steak

Served with hand cut chips mushroom & tomato

Béarnaise or peppercorn sauce

Abbots
Restaurant & Bar

To finish

Banana Tart Tatin

Lemon & chilli posset, Malibu ice cream

Chocoholic

Warm dark chocolate fondant, white chocolate crème Bruleé

Triple chocolate mille fillée & chocolate soup

Rhubarb & Custard Eton Mess

Rhubarb compote, stem ginger cream, light meringue with vanilla custard

Hazelnut Parfait

Honeycomb cream, caramel sauce green apple sorbet

Mövenpick Ice- Cream

Delicious Swiss Ice – Cream.

Selection of European Cheese

Fruit chutney pumpkin seed bread

Gorgonzola

The greenish-blue penicillin mould imparts a sharp, spicy flavour and provides an excellent contrast to the rich, creamy cheese

Camembert de Normandie

A very famous French cheese, Camembert dates back to the 18th century and is named for a Norman village in which there is a statue of the creator of this particular variety (Marie Harel). Originally, this cheese was dry and yellow-brown, but after a few modifications it became softer and more earthy.

Tymsboro

usually produced in the shape of flat-topped pyramid. The natural rind, dusted with black ash, is covered with a white mould. Tymsboro has the taste of lemon sorbet and apples.

Guest Cheese —please ask for details.

Abbots
Restaurant & Bar

Coffee & Liqueurs

Coffees

Espresso single £1.30 double £1.65

Cappuccino £1.65

Americano £1.40

Speciality coffees £4.00

Irish coffee Jameson whisky

Baileys coffee

Tia Maria

After dinner drinks from £1.80

Amaretto

Brandies

Whiskeys

Baileys over ice

Drambuie

Tia Maria

All coffees served with homemade confectionary