



ABBOTSFORD
HOTEL

DINNER MENU 30 persons max

3 courses - £19.95 per person

2 courses - £16.95 per person

(2 course menu must select either starter & main or main & dessert)

Function Name:

Function Date:

Soup of the day
plus your choice of **2** of the following starters

Soup of the Day Served with a bread roll	✓	Smoked Chicken & Pesto Salad With baby gem leaves & garlic mayonnaise	
Chicken Liver Parfait Served with house chutney, toasted bread & mixed salad leaves		Black Pudding & Bacon Bon Bons With a plum & red onion chutney & red wine syrup	
Grilled Goats Cheese Served on garlic bread with apricot relish & a herb oil		Smoked Fish Tian With a lime & ginger mayonnaise, pickled cucumber & citrus dressing	
Prawn Cocktail Served with granary bread, crisp iceberg lettuce & cherry tomatoes		Deep Fried Breaded Mushrooms Served with either a garlic or BBQ dip	

Your choice of any **3** mains

Braised Beef Cheeks With garlic roast new potatoes, roast vegetables & red wine gravy		Roast Beef With rich roast gravy & Yorkshire pudding	
Chargrilled Chicken Breast Served with buttered new potatoes, seasonal mushrooms, roast turnip & pan gravy		Roast Chicken Supreme Served with boiled new potatoes, seasonal vegetables & a haggis & whisky sauce	
Oven Roast Salmon Fillet With herb & bacon crusted potatoes, tender stem broccoli & lemon dressing		Breaded Chicken Goujons With hand cut chips, mixed salad & either a BBQ, garlic or sweet chilli dip	
Breaded Haddock Served with hand cut chips & mixed salad leaves		Pan Seared North Atlantic Cod With caper crushed potatoes, cauliflower puree, curly kale & a citrus dressing	
Butternut Squash Risotto Served with a poached hens egg, pea shoots & truffle oil		Black Rice Quinoa & Ginger Salad Served with mixed vegetables, baby gem lettuce & a soya & ginger dressing	

Your choice of any **3** desserts

Dessert of the Day Please ask your server for today's selection		Lemon Meringue Pie With fresh fruit compote & raspberry coulis	
Dark Chocolate Fudge Cake Served with Chantilly cream & chocolate sauce		Fig, Plum & Pistachio Frangipane With fresh fruit & vanilla cream	
Fresh Cream Profiteroles With toffee sauce		Assorted Dairy Ices	