

# ABBOTS MEAD HOTEL CHRISTMAS FAYRE MENU



## MENU

*Chef's Homemade Carrot & Coriander Soup with fresh crusty bread*

*Smoked Salmon parcels filled with cream cheese & chives with a cucumber, lemon & dill dressing*

*Duck a'l'orange pate, citrus orange & fresh herbs in a duck parfait finished with an orange glaze*

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*Slices of fresh Shropshire Turkey & festive trimmings*

*Roasted topside of beef with Yorkshire pudding.*

*Butterfly of fresh Shropshire trout served with a cape lemon & dill butter*

*Vegetarian: Freshly cooked penne pasta with char grilled vegetables in a stilton, garlic and cream sauce topped with parmesan*

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*Christmas Pudding & Brandy Sauce*

*Fruits of the forest cheesecake*

*Chocolate & Hazelnut teardrop*

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*Coffee & Mints*

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*Christmas Novelties*

*Lunch times & evenings £18:90*



ABBOTS MEAD HOTEL  
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## BOOKING FORM

Date Preferred.....

Time Preferred.....

Number of persons (max 50).....

Name of Organiser.....

Telephone      Home.....

Work.....

Christmas Fayre Menu is available Lunch & Dinner from 1st December until 23rd December.  
A 50% Deposit is required with this Booking

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\* Choice of menu and full payment  
To be given seven days before Date of  
Booking

\* This menu is also available by request In January 2011