

THE ABBEY HOTEL SUNDAY MENU

NIBBLING POTS

Marinated Olives & Sundried Tomatoes (VG/GF) £7

Pigs in Blankets £8

Aioli Sauce

Rosemary Salted Chips (V/GF can be served VG) £5 Add Cheese £6

Aioli Sauce

STARTERS

Today's Soup (Can be served V/VG/GF) £8

Oven warm bread. Please check the specials board for today's choice

Crumbed Calamari Rings £8

Gochujang mayonnaise

Beetroot, Fig & Goats Cheese with Truffled Honey (V) £9

Fig & date chutney, walnuts & micro salad leaves

Black Garlic & Wild Mushroom Arancini (V/GF can be served VG) £9

Parmesan shavings, black garlic & truffle aioli

Seared Scallops with Pancetta & Butternut Puree (GF) £9

Herb oil & micro herb salad

Hummus (Can be served VG/GF) £8

Sugar snap peas, roasted peppers & garlic buttered flatbread

Canterbury Three Cheese Fondue (Can be served V/GF) £12

Ham glazed in butter & brown sugar or vegetable crudités (V) & chunks of bread

Sharing Mexican Nachos (V/GF) £11

Tomato salsa, guacamole, sour cream, cheddar & mozzarella cheese, peppers & jalapenos

SHARING DELI BOARDS

Mediterranean Breadboard (V can be served VG/GF) £9

Aioli sauce, gochujang mayonnaise, extra virgin olive oils, balsamic vinegar, decorated with dried fruit & nuts

Antipasti (Can be served GF) £16

Italian Parma Ham, Chorizo Sausage, Salami, Buffalo Mozzarella

Extra virgin olive oil & balsamic vinegar, sugar snaps, roasted peppers, olives, sundried tomatoes, peppadews, fruit & nuts, gochujang mayonnaise, aioli & chargrilled garlic buttered flatbread,

Mezze (V can be served VG/GF) £16

Hummus, Falafels

Extra virgin olive oil & balsamic vinegar, sugar snaps, roasted peppers, marinated olives, sundried tomatoes, peppadews, fruit & nuts, gochujang mayonnaise, aioli & chargrilled garlic buttered flatbread

The Best Ploughman's Lunch in Sussex (Can be served GF)

Salad, coleslaw, olives, sundried tomatoes, apple, pickles, chutneys & bread roll

Wensleydale & Cranberry, Blue Cheese,

Coastal Mature Cheddar, French Brie,

Smoked Applewood, Vegan cheese

Innkeepers Choice (pickled onion & chive),

Three Cheese (V) £14

Ham & Two Cheese £14

ABBAY ROASTS

Yorkshire pudding, festive stuffing, pan-fried vegetables, honey glazed parsnips, cauliflower cheese, rosemary roast potatoes finished with chef's gravy

Butter Basted Crown of Battle Turkey (Can be served GF)

Thyme Roasted Rump of Beef (Can be served GF)

Rosemary Roasted Leg of Lamb (Can be served GF)

Honey & Mustard Glazed Gammon (Can be served GF)

Cranberry & Nut Roast (V can be served VG/GF)

Senior £13 Medium £15 Large £18

Mixed Meat Roast (Can be served GF)

Beef, Turkey & Gammon

Senior £14 Medium £16 Large £19

CHILDRENS MEALS

Childs Roast (Can be served V/VG/GF) £9

Childs Mixed Roast (Can be served V/VG/GF) £10

Fish Fingers & Chips £7

Pigs in Blankets & Chips £7

Vanilla Ice-cream Sundae with cream, sauce & cone (V) £6

DESSERTS

Chocolate Fudge Brownie (V/GF can be served VG) £7

Salted Caramel Ice-cream

Christmas Pudding (V/GF can be served VG) £7

Brandy Sauce

Bread & Butter Pudding (V) £7

Crème Anglaise

Sticky Toffee Ginger Pudding (V/GF) £7

Cinnamon ice cream

Christmas Affogato £7 Affogato with Liqueur (V) £8

Cinnamon ice cream, espresso shot & festive mince pies

Sharing Chocolate Fondue (V) £12

Shortbread, chocolate brownie & marshmallows

ABBAY CHEESEBOARDS (V Can be served VG/GF)

Crackers, pickles, olives, dried fruit & chutneys

Wensleydale & Cranberry, Blue Cheese, Mature Cheddar, French Brie,

Smoked Applewood, Vegan cheese, Innkeepers Choice (pickled onion & chive),

Two Cheeseboard (V) £8 Three Cheeseboard £10 (V) Five Cheeseboard £14 (V)

ALLERGY & INTOLERANCE INFORMATION V-VEGETARIAN VG-VEGAN GF-GLUTEN FREE

Be advised that all gluten free (GF) dishes are made in a kitchen where we cook with ingredients containing gluten. Every care is taken to prevent allergen cross contamination, but due to the size of the kitchen all dishes may contain traces of allergens. With this in mind we cannot cater for people with life threatening allergies. All gluten free fried foods are cooked in a separate fryer.

All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola & Roquefort. All dishes are seasoned & salads will have dressing. We decorate dishes with nuts

& cook dishes containing nuts in all parts of the kitchen & cannot guarantee that there will not be traces of nuts in our food. Be aware that all ingredients may not be stated

in dish descriptions, so if you have any allergies please check with a member of staff before ordering. Please note that our dishes may contain one or more of

the following allergens: Gluten, Nuts, Fish, Crustaceans, Molluscs, Sesame Seeds, Eggs, Milk, Soya, Celery, Mustard, Lupin, Peanuts, Sulphur Dioxide.