



Be our Guests

Christmas Evening Carvery

£24.95 per Guest

To start: -

Home-made cream of vegetable & butternut squash soup
*finished with sherry and toasted almonds,
served with a warm crusty roll & Welsh butter*

Juicy plump Prawn Cocktail

on a bed of crisp lettuce with lemon & Marie Rose sauce

* * *

Main Course Carved in the Restaurant: -

Freshly roasted Local Crown of Turkey

with chestnut stuffing, chipolata sausage & cranberry sauce

Roast Topside of Welsh Beef

Carved and glazed in a rich red wine sauce

Individually Brie & Courgette Crumble ✓ *

*Slices of courgette & potatoes cooked in a creamy Brie sauce
with a crisp toasted almond topping*

*Accompanied with a Selection of Traditional Vegetables,
Roast & baby herby Potatoes*

* * *

Sweet Course: -

Traditional 'Boozy' Christmas pudding

Served with a rich brandy sauce

Warm sticky Treacle Tart *with freshly whipped Chantilly cream*

Vanilla diary Ice Cream

with chocolate sauce topping & Cadbury's flake

* * *

The Ending: -

Freshly brewed coffee and tea *with hot mince pies*
Abbey Mill – Tintern For all enquiries contact Shelley

T: 01291 689228 E: Shelley@abbeymill.com

For groups of 35 or more guests

This Christmas 2025

Ultimate Evening Christmas Menu

£28.95 per Guest

On Arrival: - Canapes served in the 'Olde Cider Barn' Bar

To Start: -

Home-made cream of vegetable & butternut squash soup
finished with sherry and toasted almonds,

Juicy plump Prawn Cocktail *with Marie Rose sauce*

Farmhouse Pate *with a Christmas spicy chutney*

Fan of Melon *with a fruit coulis sauce*

* * *

Freshly roasted Local Turkey

chestnut stuffing, chipolata sausage & cranberry sauce

Roast Topside of Welsh Beef

Served on a bed of Sweet Potato Yorkshire Pudding & Horseradish Sauce

Salmon Cutlet

with a prawn & white wine sauce

Individually Baked Brie & Courgette Crumble ✓ *

*Slices of courgette & potatoes cooked in a creamy Brie sauce
with a crisp toasted almond topping*

*Accompanied with a Selection of Traditional Vegetables,
Roast & baby herby Potatoes*

* * *

Sweet Course: -

Traditional 'Boozy' Christmas Pudding *with a rich brandy sauce*

Vanilla cheesecake *with fruit compote*

Warm sticky Treacle Tart *with freshly whipped Chantilly cream*

Home baked cinnamon apple Pie *with freshly whipped Chantilly cream*

Vanilla diary Ice Cream

with a chocolate sauce topping & a Cadbury's Flake

* * *

The Ending: -

Freshly brewed coffee & tea *with hot mince pies*

The Ultimate Menu would require your choices

at least 10 days prior - thank you

