



CHRISTMAS IS ON THE MENU

At Brasserie Abode, we'll be serving up a selection of fabulous festive food overflowing with all the trimmings, mixing suitably celebratory cocktails, and pouring award-winning wines from all over the globe. It may be cold outside, but the music is red hot – guaranteed to make you dance the night away.

SEASON'S FEASTINGS

25th November – 24th December

Enjoy festive dining the Brasserie Abode way. Classic traditional fare given a delicious modern twist. Our festive menu is exquisitely prepared and presented, contemporary comfort food that never skimps on the trimmings. Choose from our extensive international wine list, and you have all the ingredients for a perfect celebratory meal.

PUMPKIN SOUP

Spiced pumpkin soup, toasted seeds

—

ROAST TURKEY TRADITIONAL GARNISH

Roast potatoes, pigs in blankets, sauteed sprouts & parsnips

OR

BAKED WILD MUSHROOM & BUTTERNUT SQUASH

Baked wild mushroom, butternut squash, sauteed sprouts & parsnips

—

SPICED PLUM PUDDING

Spiced plum pudding, brandy sauce

OR

*VEGAN CHOCOLATE PAVÉ

Dark chocolate ganache with a layered biscuit base, chocolate mirror glaze

**Pavé is made with vegan ingredients but can't be guaranteed to be trace free as we handle all allergens in our kitchen*

—

WATERLOO CHEESE

Served with quince jelly, seeded crackers

—

NEWBY TEA *or* GRUMPY MULE COFFEE

FOUR COURSES

£45

A £10 per guest non-refundable, non-transferable deposit will be required for parties of 8 or more. Our allergen information is on the back cover of this brochure.





PARTY ON

25th November – 24th December

Friday & Saturday Nights

Get in the festive spirit with Brasserie Abode's legendary party nights. Settle down with a festive cocktail, sit down to a sumptuous three-course meal and then get on down to the irresistible sounds spun by our very own house DJ. Crackers, Christmas knickknacks and a good time complete the picture.

PUMPKIN SOUP

Spiced pumpkin soup, toasted seeds

—

ROAST TURKEY TRADITIONAL GARNISH

Roast potatoes, pigs in blankets, sauteed sprouts & parsnips

OR

BAKED WILD MUSHROOM & BUTTERNUT SQUASH

Baked wild mushroom, butternut squash, sauteed sprouts & parsnips

—

SPICED PLUM PUDDING

Spiced plum pudding, brandy sauce

OR

*VEGAN CHOCOLATE PAVÉ

Dark chocolate ganache with a layered biscuit base, chocolate mirror glaze

**Pavé is made with vegan ingredients but can't be guaranteed to be trace free as we handle all allergens in our kitchen*

THREE COURSES

£45

To confirm your booking, we will ask for a £10 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal. Full payment for all bookings is 6 weeks prior to the event date. Our allergen information is on the back cover of this brochure.



FESTIVE AFTERNOON TEA

26th November – 18th December

Saturday & Sunday

Tea's up. Take a break from the Christmas shopping and indulge in some serious me-time tea-time at Brasserie Abode. Specialist, selected teas or coffee are served up with a festive-themed tempting selection of sweet and savoury treats. Celebrate the season with a glass of chilled Champagne with your full afternoon tea.

AFTERNOON TEA & CHAMPAGNE
£39

A £10 per guest non-refundable, non-transferable deposit will be required for parties of 8 or more.

CHRISTMAS, ALL WRAPPED UP

Give without limits. These vouchers can be used in any of our hotels across the country. Choose from any Andrew Brownsword Hotels or ABode Hotels with no restriction on what the voucher can be used for or over how many visits.

For more information and to get gifting, visit www.brownswordhotels.co.uk/gift-vouchers







FESTIVE SUNDAY LUNCH

27th November, 4th, 11th & 18th December

The cherished British tradition, served with the Brasserie Abode festive generosity and all the trimmings. Relax into the festive spirit and savour a Sunday lunch.

THREE COURSES
£35

A £10 per guest non-refundable, non-transferable deposit will be required for parties of 8 or more.





CHRISTMAS DAY LUNCH

Sunday 25th December

The ultimate stress-free Christmas Day celebration, with all the fun and even better, no clearing up afterwards. Our Christmas Day special includes Champagne on arrival and a superb five-course meal, all beautifully wrapped up with coffee and mince pies.

Plus fun festive extras like table crackers and party hats.

GLASS OF CHAMPAGNE

Crispy duck balls, Nocellara olives & Smoked almonds

SMOKED SALMON

Smoked salmon, lemon, capers, shallots

OR

SLOW ROASTED BEETROOT, "WALDORF SALAD"

Slow roasted beetroot, "Waldorf salad", pickled celery, walnuts

PUMPKIN SOUP

Spiced pumpkin soup, toasted seeds

ROAST TURKEY TRADITIONAL GARNISH

Roast potatoes, pigs in blankets, sauteed sprouts & parsnips

OR

BAKED WILD MUSHROOM & BUTTERNUT SQUASH

Baked wild mushroom, butternut squash, sauteed sprouts & parsnips

SPICED PLUM PUDDING

Spiced plum pudding, brandy sauce

OR

*VEGAN CHOCOLATE PAVÉ

Dark chocolate ganache with a layered biscuit base, chocolate mirror glaze

**Pavé is made with vegan ingredients but can't be guaranteed to be trace free as we handle all allergens in our kitchen*

WATERLOO CHEESE

Served with quince jelly, seeded crackers

NEWBY TEA OR GRUMPY MULE COFFEE

Mince pies

FIVE COURSES & CHAMPAGNE

£125

£49 for children under 12. To confirm your booking, we will ask for a £50 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal. Full payment for all bookings is 6 weeks prior to the event date. Our allergen information is on the back cover of this brochure.

NEW YEAR'S EVE PARTY

Saturday 31st December

Party like it's 2023! The countdown starts with a glass of chilled Champagne as you arrive, followed by a glorious meal finished off with coffee and mince pies. Then it's just a short step to the dance floor, with a cracking live band and DJ to keep you grooving until the clock strikes midnight and beyond.

GLASS OF CHAMPAGNE

Crispy duck balls, Nocellara olives & smoked almonds

PRESSED SMOKED SALMON

Layered smoked salmon, horseradish cream

OR

SLOW-ROASTED BEETROOT, "WALDORF SALAD"

Slow-roasted beetroot, "Waldorf" salad, pickled celery, walnuts

ARTICHOKE & TRUFFLE SOUP

Cream of artichoke & truffle soup

PAN-FRIED FILLET OF BEEF

Pan-fried fillet of beef, braised shin of beef & dauphinoise potato

OR

BAKED WILD MUSHROOM & BUTTERNUT SQUASH

Baked wild mushroom, butternut squash, sauteed sprouts & parsnips

CHOCOLATE CHERRY GATEAU

Chocolate cherry ice cream gateau, chocolate crumb

OR

*VEGAN CHOCOLATE PAVÉ

Dark chocolate ganache with a layered biscuit base, chocolate mirror glaze

**Pavé is made with vegan ingredients but can't be guaranteed to be trace free as we handle all allergens in our kitchen*

STICHELTON CHEESE

Quince jelly, seeded crackers

NEWBY TEA OR GRUMPY MULE COFFEE

Truffles

FIVE COURSES & CHAMPAGNE

£125

£49 for children under 12. To confirm your booking, we will ask for a £50 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal. Full payment for all bookings is 6 weeks prior to the event date. Our allergen information is on the back cover of this brochure.





NEW YEAR'S EVE OVERNIGHTER

Saturday 31st December

Sometimes you just don't want to go home! After your feet are sore from dancing, why not stay over in one of our chic rooms? Delight in our very special five-course menu with Champagne and welcome in 2023 on the dance floor with a live band and DJ. A full English or continental breakfast will help to soothe the morning after.

FROM
£225
PER PERSON*

To confirm your break, a £50 per person non-refundable deposit is required with full payment taken 6 weeks before arrival. *Price is per person based on two guests sharing a Comfortable Room.

BRASSERIE ABODE

GROSVENOR ROAD

ALLERGEN INFORMATION

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.

All prices include VAT at the current rate and subject to availability.
Please do not bring your own drinks, we have a fully-stocked bar, ready to party.

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