

A woman with long, wavy brown hair is laughing joyfully. She is wearing a dark, intricately patterned, long-sleeved dress. She is holding a bunch of balloons, including several black ones and one gold one. Confetti is falling around her. The background is a plain, light-colored wall. The entire image is framed by a thin, gold-colored border with decorative corners.

**GET
YOUR
FESTIVE
ON!**

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GET YOUR FESTIVE ON!

For a super-stylish backdrop to the festivities, join us and celebrate the best of the season at Brasserie Abode.

We've got more treats than Santa's sleigh, delicious food overflowing with all the trimmings, handcrafted cocktails, wines from around the world and an exclusive mix of music to get the party started!

MANCHESTER · CHESTER · GLASGOW





FESTIVE DINING

1st December - 23rd December

Start the season as you mean to go on - with mouth-watering menus and great wines at the most stylish scene in town! Our festive menu is packed with delicious dishes designed to get your taste buds tingling so kick back, relax and let us bring you the best of the season...

LUNCH DINNER
£20.00 £25.00

ROAST BUTTERNUT SQUASH SOUP
Goat's curd and toasted hazelnuts

HOT SMOKED SALMON SCOTCH EGG
Soft boiled egg, hot smoked salmon and panko crumb with a crab bisque

SALT BAKED BEETROOT
Salt baked beetroot, goat's curd with toasted pumpkin seeds

—
ROAST TURKEY
Chestnut sage stuffing, sprouts, roasted roots and all the trimmings

PUY LENTIL SHEPHERD'S PIE
Braised puy lentils, beetroot, carrots, shallots and topped with sweet potato mash

NATURALLY SMOKED HADDOCK
Poached egg, spinach and mustard sauce

CLASSIC BRAISED BEEF BOURGUIGNON
Tender slow cooked beef in red wine sauce

—
PETIT POT AU CHOCOLAT
Coffee-infused chocolate ganache with coco nibs

SHERRY TRIFLE
With orange, Cointreau, cranberry

CHRISTMAS PUDDING
Classic Christmas pudding with cognac custard

Available for lunch 11:00am - 5:00pm, dinner 5:30pm - late.



FESTIVE PARTIES

1st December - 23rd December

With menus brimming with dishes so delicious they'll stop Santa in his tracks, celebrate in style with a three-course festive lunch or dinner with all the trimmings. Add in music, dancing and your own private dining room and the party really gets started...

SUN - THURS

£29.50

FRI - SAT

£35.00

ROAST BUTTERNUT SQUASH SOUP

Goat's curd and toasted hazelnuts

HOT SMOKED SALMON SCOTCH EGG

Soft boiled egg, hot smoked salmon and panko crumb with a crab bisque

SALT BAKED BEETROOT

Salt baked beetroot, goat's curd with toasted pumpkin seeds

ROAST TURKEY

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PETIT POT AU CHOCOLAT

Coffee-infused chocolate ganache with coco nibs

SHERRY TRIFLE

With orange, Cointreau, cranberry

CHRISTMAS PUDDING

Classic Christmas pudding with cognac custard

Pre-booking required. Parties without a DJ available from
£24.50 Sun - Thurs and £29.50 Fri - Sat.



CHRISTMAS DAY

25th December

It's the day you've been waiting for and of course, it needs to start with a glass of bubbles - add a decadent six-course menu to the mix and forget about the washing up.

What more could you ask for?

SIX-COURSES £99

GLASS OF CHAMPAGNE

—

ARTICHOKE & TRUFFLE SOUP

—

SMOKED SALMON

Smoked salmon, lemon, capers and shallots

CONFIT DUCK

Beetroot, toasted pumpkin seeds and orange dressing

—

ROAST TURKEY

Chestnut sage stuffing, sprouts, roasted roots and all the trimmings

GRILLED WHOLE SEABASS

Served with capers and shrimp butter

—

TUNWORTH CHEESE & FIG BALL

Served with Quinta do Crasto

—

PETIT POT AU CHOCOLAT

Coffee-infused chocolate ganache with coco nibs

CHRISTMAS PUDDING

Classic Christmas pudding with cognac custard

—

COFFEE & MINCE PIES





NEW YEAR'S HOUSE PARTY

31st December

When the time comes to ring in the New Year, celebrate with us! Start with a glass Champagne (obvs), move onto our tantalising six-course menu, then add in some cocktails, the best live music in town and party vibes along the way as you welcome 2019 with style...

BRASSERIE ABODE

£99.00

SIX COURSES &
LIVE BAND

TATTERSALLS SUITE

£69.00

FOUR COURSES
& DJ

GLASS OF CHAMPAGNE

—

CAVIAR TOAST

—

ARTICHOKE TRUFFLE SOUP

—

DEVON CRAB COCKTAIL

White crab meat with mayonnaise, pink grapefruit and crispy leaves

—

FILLET STEAK

Braised beef, parsley crust and wild mushrooms

—

STILTON

Quinta do Crasto

—

CHAMPAGNE TRIFLE

Classic trifle served with Champagne

—

COFFEE & TRUFFLES



NEW YEAR'S OVERNIGHT PARTY

Check into your room, dress in your best and join our New Year's House Party!

Enter recovery mode (sunglasses and strong coffee optional) with a full English breakfast the next morning.

BRASSERIE ABODE

£195

TATTERSALLS SUITE

£165

PER PERSON

BRASSERIE ABODE

GIVE THE BEST GIFT
IN TOWN!

*Treat them to dinner, afternoon
tea, cocktails or an overnight stay,
the list is endless....*

Buy at Reception or online

GIFT VOUCHERS

Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice. All prices include VAT at the current rate and subject to availability. 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 and cannot be used on drinks. Bookings made within 6 weeks of the reservation date will require full pre-payment at the time of confirmation. The balance of payment for all meals and accommodation is required 6 weeks prior to your reservation date. For New Year Break bookings £50 per person non-refundable and non-transferable deposit is required. The remaining payment is to be paid in full 6 weeks prior to arrival. The New Years Break price is based on two sharing a comfortable room. The hotel does not allow alcohol to be brought onto the premises.

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