

Priory View Restaurant

Before ordering please inform your server of any special dietary needs.

The Abbey Hotel has a commitment to serving products which are free from genetically modified ingredients

To Start

Chef's freshly made soup of the day

Beetroot and dill marinated salmon served with a radish, watercress and shallot salad.

Chicken and leek terrine served with a cherry tomato compote and red chard

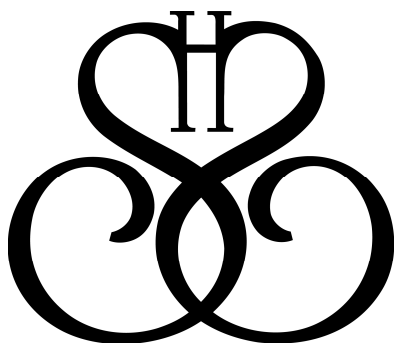
Terrine of Provencal vegetables, served with a roast pepper and tomato coulis and a roquette salad.

Thyme roasted squash risotto
(also available as a main course)

Wild mushroom and roasted fennel tart, served with a warm potato salad and blue Stilton
(£2.75 supplement)

Honey roast fig wrapped in parma ham, then stuffed with creamy goats cheese, served with plum chutney and fresh mizuna leaves

Parfait of Cornish crab, served with Keta caviar and crisp bread, served with chives and fresh basil oil.
(£3.95 supplement)



3 Course £19.50
2 Course £16.50
1 Course £15.50

Main Course

Fillet of gilt head bream, served with roast garlic, parsley cous cous, sautéed leeks and a saffron butter sauce.
(£4.65 supplement)

Leg of Gressingham duck served with bubble and squeak potato cake, butternut squash puree and finished with a roast garlic jus.

Poached fillet of salmon, served with wilted sorrel and courgette risotto, drizzled with a tomato and basil salsa.

Pan fried supreme of chicken, wrapped in Parma ham, served with Dauphinoise potatoes, wilted spinach and wild mushroom gravy.

Egg linguine, served with sun blushed tomatoes and green pesto, finished with a crisp Parmesan biscuit.

Pressed belly of pork, served with champ potatoes, roast root vegetables and a pan reduction.

If you require additional vegetables please ask when ordering

From the Grill

Grilled supreme of chicken, served with Seasonal vegetables and new potatoes

Grilled salmon, served with seasonal vegetables and new potatoes

Char Grilled sirloin steak, served with field mushrooms, plum tomato, watercress and seasoned potato wedges.
(£5.95 supplement)

To Finish

A selection of local cheese served with homemade chutney, grapes and celery batons

Hot chocolate fondant, served with vanilla Ice cream
(Please allow 15 minutes)
(£3.00 supplement)

Raspberry millie feuille, with a glazed sugar cap

Pink raspberry syllabub, served with a pink macaroon and walnut praline

Fresh Strawberry and Kiwi Fruit Pavlova with freshly whipped vanilla cream, meringue and a fresh strawberry puree

Tea and Coffee