



Christmas & New Year's Eve 2022

Bode
CANTERBURY



Christmas Is On The Menu

At ABode Canterbury, 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.

Season's Feastings

26th November – 24th December

Enjoy festive dining the ABode Canterbury way. Our festive menu is exquisitely prepared and presented, offering a taste of the season's finest produce. Choose from our extensive international wine list, and you have all the ingredients for a perfect celebratory meal.

Sunday – Thursday Friday & Saturday

£35.95

£51.95

Spiced Pumpkin Soup

Herb crème fraîche & toasted seeds

Pressed Ham Hock

Celeriac remoulade & truffle dressing

Grilled Butternut Squash

Goat's curd, pine nut pesto

Smoked Trout

Horseradish emulsion, spring onions & pickled cucumber

Roast Corn-fed Chicken Breast

Chestnut stuffing, bacon-wrapped chipolatas, goose fat roast potatoes, honey roast parsnip, brussels sprouts, crushed carrot & swede

Pan Roasted Fillet of Sea Bream

New potatoes, green beans, tomato & red pepper dressing

Slow-cooked Lamb Shoulder

Creamed potatoes & celeriac

Roast Parsnip & Cheese

Braised pearl barley, chestnuts & rosemary

Baked Vanilla Cheesecake

White chocolate & cranberry granola

Christmas Pudding

Brandy sauce

Kentish Blue Cheese Plate

Chutney, crackers & grapes

Dark Chocolate Delice

Black cherry coulis & griottine cherries

Dinner served 6 - 9pm. Not available on the 5th & 12th December. A £10 per guest non refundable, non transferable deposit will be required for parties of 8 or more, a pre order and full payment for these parties is required 6 weeks prior to reservation date. Our allergen information is on the back cover of this brochure.





Festive Afternoon Tea

26th November – 24th December

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

**Full
Afternoon Tea
£35**

**Champagne
Afternoon Tea
£47**

Served between 12.00pm – 5.00pm. A £10 per guest non-refundable, non-transferable deposit will be required. The allocation of seating will be based on table sizes.



Christmas Wine Dinner

Monday 12th December, 7.00^{pm}

Just in time for Christmas, join us for an exclusive four-course menu and paired wine flight. Expertly selected by award-winning importer Hallgarten Wines, and served in the County Restaurant to the backdrop of our own wine cellar, savour a selection of wines that pair perfectly with your Christmas roast and other festive dishes.

**£60
per person**

A £10 per guest non refundable, non transferable deposit will be required at time of booking, full payment is required 6 weeks prior to events date. A discounted price of £50 per person is available for groups of 10 or more

Party On!

26th November – 24th December

Get in the festive spirit with ABode Canterbury's legendary party nights. 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. Jingle all the way.

Sunday – Thursday Friday & Saturday

£44.95

£55

Spiced Pumpkin Soup

Herb crème fraîche & toasted seeds

Pressed Ham Hock

Celeriac remoulade & truffle dressing

Grilled Butternut Squash

Goat's curd, pine nut pesto

Smoked Trout

Horseradish emulsion, spring onions & pickled cucumber

Roast Corn-fed Chicken Breast

Chestnut stuffing, bacon-wrapped chipolatas, goose fat roast potatoes, honey roast parsnip, brussels sprouts, crushed carrot & swede

Pan Roasted Fillet of Sea Bream

New potatoes, green beans, tomato & red pepper dressing

Roast Parsnip & Cheese

Braised pearl barley, chestnuts & rosemary

Slow-cooked Lamb Shoulder

Creamed potatoes & celeriac

Baked Vanilla Cheesecake

White chocolate & cranberry granola

Christmas Pudding

Brandy sauce

Kentish Blue Cheese Plate

Chutney, crackers & grapes

Dark Chocolate Delice

Black cherry coulis & griottine cherries

Festive parties hosted at lunchtime without a DJ are available at £40 per person. 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, table plan and pre-order for all bookings is 6 weeks prior to the event date. Our allergen information is on the back cover of this brochure.



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.abodehotels.co.uk/gift-vouchers



Christmas Cocktails Masterclass

Monday 5th December

In an evening with our expert mixologist, get ready for the festive party season and join us for a Christmas cocktail making demonstration.

Our mixologist will show you how to make five fabulous festive cocktails, paired with a selection of festive canapés.

£55
per person

A discounted price of £45 per person is available for groups of 10 or more. A £10 per person non refundable, non transferable deposit is required at time of booking. Full prepayment will be required 6 weeks prior to the event date



Christmas Day

Sunday 25th December

Our Christmas Day special includes Champagne on arrival and a superb six-course meal, all beautifully wrapped up with coffee and mince pies. Plus fun festive extras like table crackers and party hats. Cheers!

Six Courses & Champagne £135

Champagne & Snacks

Lightly Spiced Butternut Squash Soup
Maple syrup & wild mushroom

Beetroot-cured Salmon
Pickled baby beetroot & sunflower seed

Beetroot Carpaccio
Pickled vegetables & sunflower seed

Pan-fried Fillet of Gurnard
Bouillabaisse

Pan-fried Gnocchi
Celeriac, truffle velouté & toasted seeds

Roast Turkey
Served with traditional accompaniments, apricot stuffing & sage jus, family service of roast potatoes, crushed carrot & swede, honey roast parsnip, brussels sprouts & blue cheese

Polenta cake
Roast Jerusalem artichoke, braised salsify

Christmas Pudding
Brandy sauce

Dark Chocolate Pavé
Roast hazelnuts & frangelico jelly

Dark Chocolate Brownie
Roast hazelnut & frangelico jelly

Kentish Blue Cheese Plate
Port emulsion, chutney & grapes cheese cheddar

Coffee & Mince Pies

£65 for children under 12. 12.15pm arrival for 12.30pm sit down. Tables will be allocated on table size in either the County Restaurant or the County Suite. To confirm your booking, we will ask for a £25 per guest non-refundable, non-transferable deposit which will be used against the cost of the meal.

Full payment, table plan and pre-order for all bookings is 6 weeks prior to the event date.

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New Year's Eve Gala Dinner

Saturday 31st December

See in the New Year in style with our exclusive black-tie gala dinner. The countdown starts with a glass of chilled Champagne as you arrive, followed by a glorious five-course meal finished off with coffee and petits fours. Then it's just a short step to the dance floor, and house DJ to keep you grooving until the clock strikes midnight and beyond.

Five Courses & Champagne

£135

Champagne & Snacks

Vension Carpaccio

Parsnips, beetroot & pickled girolle mushroom

Beetroot Carpaccio

Parsnip, toasted sunflower seed, pickled girolle mushroom

White Bean Velouté

Smoked ham hock croquette

White Bean Velouté

Smoked tofu croquette

Potted Crab

Avocado & pickled apple, brown crab dressing

Caper

Fegola, olive, roasted cauliflower

Roasted Lamb Rump

Confit lamb belly, pearl barley & celeriac, lamb jus

Roast Gnocchi

Pearl barley & celeriac, herb emulsion, crispy kale

Blackberry Mousse

Sorbet & manjari chocolate ganache

Blackberry Cheesecake

Crushed meringue, blackberry sorbet

Coffee & Petits Fours

7pm arrival for a 7.30pm sit down. To confirm your booking, we will ask for a £25 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. Parties of 7 or less will sit on mixed tables of 10 people. This event is for over 18's only. Our allergen information is on the back cover of this brochure.





New Year's Eve Dinner in the County Restaurant

Saturday 31st December

For the biggest night of the year, welcome in the New Year with our black-tie dinner. Set the tone with a glass of Champagne and relish the outstanding five-course menu with coffee and petits fours.

Five Courses & Champagne £110

Champagne & Snacks

Vension Carpaccio

Parsnips, beetroot & pickled girrolle mushroom

Beetroot Carpaccio

Parsnip, toasted sunflower seed, pickled girrolle mushroom

White Bean Velouté

Smoked ham hock croquette

White Bean Velouté

Smoked tofu croquette

Potted Crab

Avocado & pickled apple, brown crab dressing

Caper

Fegola, olive, roasted cauliflower

Roasted Lamb Rump

Confit lamb belly, pearl barley & celeriac, lamb jus

Roast Gnocchi

Pearl barley & celeriac, herb emulsion, crispy kale

Blackberry Mousse

Sorbet & manjari chocolate ganache

Blackberry Cheesecake

Crushed meringue, blackberry sorbet

Coffee & Petits Fours

7pm arrival for a 7.30pm sit down. To confirm your booking, we will ask for a £25 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 an evening of Champagne and fantastic food, why not stay over in one of our chic rooms? Delight in our very special menus with Champagne and welcome in 2023 in style. A full English or continental breakfast will help to soothe the morning after.

From £210
per person

The New Year's Eve Overnighter price is based on two adults sharing a Comfortable Room. To confirm your break, a £50 per person non-refundable deposit is required with full payment taken 6 weeks before arrival.



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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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