



**CHRISTMAS
WITH
BELLS ON**

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CHRISTMAS WITH BELLS ON

Christmas comes but once a year, so it had better be just right. At Brasserie Abode, we've got the season all sussed. From elegantly mouth-watering festive menus, handcrafted cocktails, an imaginative, far-flung wine list and party sounds to shake the room.

MANCHESTER · CHESTER · GLASGOW





SEASONS FEASTINGS

25th November – 24th December

At Brasserie Abode, we take traditional Christmas fare and add our own spin, for an elegantly presented, totally delicious festive menu with all the trimmings. Choose from our extensive international wine list, then sit back, and enjoy the atmosphere in our chic brasserie.

LUNCH
£20

DINNER
£30

SPICED PARSNIP SOUP

Toasted seeds and pomegranate

BETROOT-CURED SALMON

Slices of beetroot-cured salmon with a fennel & orange salad

SMOKED HAM HOCK FRITTERS

Crispy-coated smoked ham hock fritters with piccalilli purée and watercress

PRAWN & CRAYFISH COCKTAIL

Prawn & crayfish cocktail with cherry tomatoes and Marie Rose sauce

—

ROAST TURKEY

Sage & onion stuffing, chipolatas, cranberry sauce and all the trimmings

ROAST CAULIFLOWER

Roasted & lightly-spiced cauliflower steak with toasted almonds and parsley

GRILLED FILLET OF HAKE

Grilled fillet of hake with roasted tomato, cannellini cassoulet and crispy squid

CLASSIC BEEF BOURGIGNON

Tender slow-cooked beef with herb mash and caramelised onion

—

RUM-POACHED PINEAPPLE

Rum-poached pineapple with coconut sorbet and kaffir lime

CHRISTMAS PUDDING

Classic Christmas pudding with Cognac custard

MILK CHOCOLATE MOUSSE

Salted caramel and honeycomb

SHROPSHIRE BLUE

Quince, celery and grapes



FESTIVE AFTERNOON TEA

25th November – 24th December

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 coffees 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
£19

CHAMPAGNE
AFTERNOON TEA
£26



Available between 2.00pm – 5.00pm. A deposit will be required for tables of 8 or more.

CHRISTMAS WINE DINNER

Wednesday 4th December – 7.00^{pm}

Just in time for Christmas, join us for an exclusive five-course menu and paired wine flight. Expertly selected by award-winning importer Hallgarten Wines, savour a selection of wines that pair perfectly with your Christmas roast and other festive dishes.

£49



A discounted price of £39 per person is available for groups of 10 or more.

FESTIVE PARTIES

5th 6th 7th 12th 13th 14th 19th 20th & 21st December

For a Christmas party you'll never forget. We've got the sights, the sounds, the taste of Christmas all wrapped up. Start the evening with a festive cocktail, then savour our three-course menu in one of our exclusive dining spaces, before our DJ lures you to the dance floor until the midnight hour.

£37.50

SPICED PARSNIP SOUP

Toasted seeds and pomegranate

BETROOT-CURED SALMON

Slices of beetroot-cured salmon with a fennel & orange salad

SMOKED HAM HOCK FRITTERS

Crispy-coated smoked ham hock fritters with piccalilli purée and watercress

PRAWN & CRAYFISH COCKTAIL

Prawn & crayfish cocktail with cherry tomatoes and Marie Rose sauce

ROAST TURKEY

Sage & onion stuffing, chipolatas, cranberry sauce and all the trimmings

ROAST CAULIFLOWER

Roasted & lightly-spiced cauliflower steak with toasted almonds and parsley

GRILLED FILLET OF HAKE

Grilled fillet of hake with roasted tomato, cannellini cassoulet and crispy squid

CLASSIC BEEF BOURGUIGNON

Tender slow-cooked beef with herb mash and caramelised onion

RUM-POACHED PINEAPPLE

Rum-poached pineapple with coconut sorbet and kaffir lime

CHRISTMAS PUDDING

Classic Christmas pudding with Cognac custard

MILK CHOCOLATE MOUSSE

Salted caramel and honeycomb

SHROPSHIRE BLUE

Quince, celery and grapes

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.





BRASSERIE ABODE LIVE

6th, 13th & 20th December – 8.00pm

Join us on Friday nights for our live music acoustic sets to welcome your weekend with style from some of the hottest talent on the Mancunian scene. Handcrafted cocktails are accompanied with moreish nibbles as our live music acts get you in the groove before our DJ sets keep the party going until the small hours.

£15

FESTIVE COCKTAIL

—
MINI FISHCAKES & CORIANDER MAYO
PIGS IN BLANKETS & CRANBERRY DIP
VEGETARIAN FRITTO MISTO & AVOCADO DIP
BLACK PUDDING BALLS & PICCALILLI

—
FESTIVE DESSERTS TO SHARE

FESTIVE SUNDAY SOCIAL

1st, 8th, 15th & 22nd December

Experience our famous Sunday Socials throughout December. Festive roasts with all the trimmings are served up with unlimited prosecco (for two hours from when order is placed) to the sounds of our laidback live music acts.

£25

Available 12.30pm - 5.30pm



CHRISTMAS DAY

25th December

The ultimate stress-free Christmas Day celebration, with all the fun and even better, no clearing up afterwards. Let our team spoil you in our glamorous brasserie. Start with a glass of Champagne, then luxuriate in our sumptuous five-course menu, coffee and mince pies, with little extra festive touches like crackers and novelties.

FIVE COURSES

£99

CHAMPAGNE

—

TRUFFLED WILD MUSHROOM SOUP

Tarragon crème fraîche

—

SALMON TARTARE

Iced fennel and orange caviar

—

ROAST TURKEY

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

—

TUNWORTH CHEESE

Fig ball and Quinta do Crasto 2013 LBV port

—

CHRISTMAS PUDDING

Classic Christmas pudding with Cognac custard

—

COFFEE & MINCE PIES

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 event. Full payment for all bookings is 6 weeks prior to the event date. Vegetarian and vegan menus are available on request.





BRASSERIE ABODE
1107 MCCABILLY

WELCOME TO THE ABODE

There's no place like Abode

BRASSERIE ABODE
MUSIC & DANCING TILL LATE THURSDAY & FRIDAY

NEW YEAR'S HOUSE PARTY

31st December

For the biggest party night of the year, it has to be Brasserie Abode. Step into the roaring twenties with our exclusive Great Gatsby themed evening, the most glamorous party of the year. Set the tone with a handcrafted cocktail, then relish the top-notch five-course meal with coffee and truffles. As the evening hots up, see in the new decade on the dance floor with a live band and DJ.

FIVE COURSES

£85

COCKTAILS & CANAPÉS

—

LOBSTER & SALMON RAVIOLI

Sautéed spinach and a caviar butter sauce

—

ARTICHOKE & TRUFFLE SOUP

—

AGED FILLET OF HEREFORD BEEF

Oxtail cottage pie and a red wine sauce

—

SOFT GOAT'S CHEESE WALDORF SALAD

—

CHOCOLATE FONDANT

Passion fruit sorbet and honeycomb

—

COFFEE & TRUFFLES

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. Vegetarian and vegan menus are available on request.

NEW YEAR'S OVERNIGHT PARTY

At Brasserie Abode, we know how to throw a party. And for New Year's Eve, we really up the ante. With an overnight stay, getting ready is half the fun. Check in to your chic room before heading downstairs for a cocktail, then delight in our very special five-course menu. Welcome in 2020 on the dancefloor with a live band and DJ. A full English breakfast the next morning may aid recovery.

FROM

£149

PER PERSON

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ABode Manchester Gift Vouchers

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

*Buy at reception or online at
www.abodemanchester.co.uk/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 team who can advise you on your choice.

All prices include VAT at the current rate and subject to availability. The New Years Break price is based on two sharing a Comfortable Room. To confirm your break, a £50 per person non-refundable deposit will be required. The hotel does not allow alcohol to be brought onto the premises.

www.abodemanchester.co.uk/festive

t: 0161 247 7744 e: eventsmanager@abodemanchester.co.uk

ABode Manchester, 107 Piccadilly, Manchester, M1 2DB