FRANC

EAT · DRINK · CONNECT

FRENCH MEDITERRANEAN

Christmas Day

FRIDAY 25 DECEMBER

THREE COURSES £79.95 | CHILDREN UNDER 12 £35

STARTERS

Duck Rillettes
Slow-cooked duck, toasted sourdough, spiced plum chutney, pickled berries & mixed leaves

Smoked Mackerel Pâté
Horseradish crème fraîche, pickled cucumber, dill & dressed leaves

Prawn Cocktail
King prawns with Marie Rose sauce, lettuce & a slice of lemon

Roasted Portobello Mushrooms
Roasted portobello mushrooms on a bed of tomato sauce, topped with walnuts

MAIN COURSES

Christmas Roast Dinner
Choice of turkey or beef, with rosemary roast potatoes, sage & onion stuffing, maple-glazed carrots, buttered sprouts, Tenderstem broccoli, Yorkshire pudding & rich turkey gravy

Roasted Pork Loin
Sage & chestnut stuffing, fondant potato, caramelised apple, braised red cabbage & cider jus

Salmon with Pomme Purée
Salmon fillet with mashed potatoes, asparagus & a creamy white sauce

Vegetable Casserole
Assorted vegetable casserole with a side of mashed potatoes

DESSERTS

Christmas Pudding
Traditional Christmas pudding, brandy anglaise, cranberry & orange compote and vanilla ice cream

Spiced Pear Tart
Warm almond frangipane tart, poached pear, vanilla ice cream & spiced caramel

Dark Chocolate Tart
Rich dark chocolate ganache, salted caramel, chocolate crumb & vanilla ice cream

Orange Posset
Rich double cream delicately set with citrus & orange zest

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