

STARTERS

DUCK AND ORANGE PATE

Served with Ciabatta, Fresh Salad Leaves and a Caramelised Onion Chutney

BROCCOLI AND STILTON SOUP (V)

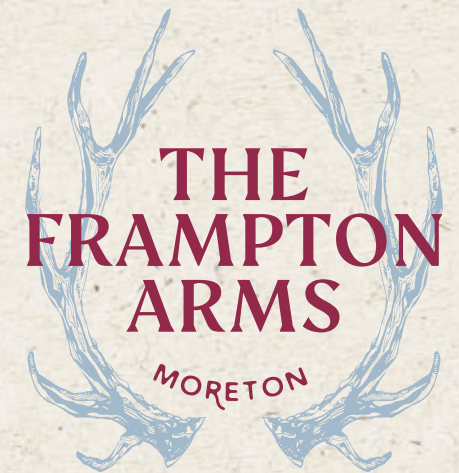
Served with a Crusty Baguette

TRIPLE LAYER SALMON AND SPINACH TERRINE

Finished off with a drizzle of Pesto

SWEET POTATO FALAFEL BITES (VG)

Served with Fresh Salad Leaves and a Sweet Chilli Dip



MAINS

TRADITIONAL FRAMPTON ARMS CARVERY

Honey Glazed Roast Gammon, Corner Cut Topside of Beef and Traditional Roast Turkey served with All the Trimmings

NUT ROAST (VG)

Choose from our Freshly Cooked Vegetables from our Carvery with all the Trimmings

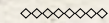
PAN-FRIED SALMON

Served on a bed of Crushed New Potatoes, Green Beans and Hollandaise Sauce

PORTOBELLO MUSHROOM, SWEET POTATO AND STOUT OPEN TART (VG)

Served with New Potatoes and Seasonal Vegetables

CHRISTMAS CELEBRATION MENU 2019



£16.95 FOR 3 COURSES

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce

WHITE CHOCOLATE AND STRAWBERRY SUNDAE

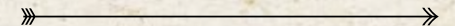
Creamy Dairy Ice Cream Topped with Fresh Strawberries and White Chocolate

STICKY TOFFEE PUDDING (VG)

Served with Vanilla Ice Cream

SPICED BRULEE TART

Served with Clotted Cream



CHRISTMAS CELEBRATION MENU

The Frampton Arms, Moreton, Dorchester DT2 8BB
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NAME:

TELEPHONE:

EMAIL:

NAME	STARTER				MAIN				DESSERT				COURSES
	PATE	SOUP	TERRINE	FALAFEL	CARVERY	NUT ROAST	SALMON	TART	XMAS PUD	SUNDAE	TOFFEE PUD	TART	

£5 per Head Deposit required. Pre-order required 2 weeks prior.

PLEASE MARK YOUR SELECTION WITH AN 'X'