

STARTERS

DUCK AND ORANGE PATE

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

SPICED BUTTERNUT SQUASH SOUP (VG)

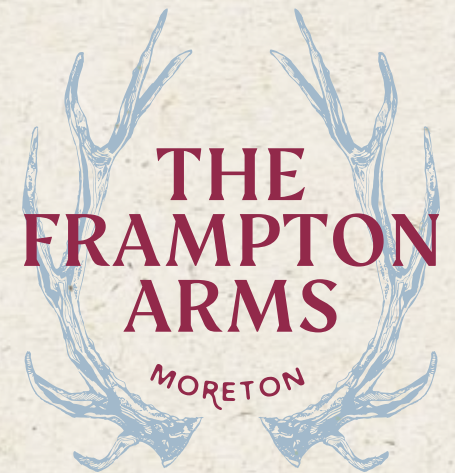
Served with a Crusty Baguette

GOATS CHEESE, APPLE AND WALNUT SALAD (V)

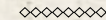
Finished with a Balsamic Glaze

KILN ROAST SALMON

With a Gin and Tonic Parfait



CHRISTMAS DAY MENU 2019



£59.00 FOR 3 COURSES

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

ROASTED BETROOT, BUTTERNUT SQUASH AND PUMPKIN SEED TART

Served with New Potatoes and Seasonal Vegetables

DUCK, PORT AND WILD MUSHROOM PUDDING

Served with Mashed Potato and Gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with Brandy Sauce

CHEESE AND BISCUITS

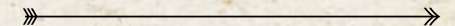
Cheddar, Blue Vinney and Somerset Brie served with Crackers, Grapes and Chutney

MINI-PAVLOVAS

Served with Mixed Berries and Cream

BELGIAN CHOCOLATE AND CLEMENTINE TORTE (VG)

Finished with Orange Coulis



CHRISTMAS DAY MENU

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NAME:.....

TELEPHONE:.....

EMAIL:.....

NAME	STARTER				MAIN				DESSERT				COURSES
	PATE	SOUP	SALAD	SALMON	CARVERY	NUT ROAST	TART	DUCK	XMAS PUD	CHEESE	MINI-PAVLOVA	TORTE	