

Festive Menu

AVAILABLE BETWEEN 1st DECEMBER - 23rd DECEMBER
Bookings and pre orders only, deposit £10.00 per person
required on confirmation.

Two Course £24.95

Three Course £29.95

STARTERS

Parsnip & Apple Soup G/F

Bloomer Bread

Roasted Root Vegetable & Cous Cous Salad G/F

BRIE & RED ONION TART G/F

Mixed leaf & red onion chutney

KING PRAWN & SALMON COCKTAIL G/F

DUCK & ORANGE PATE G/F

Toasted sourdough & Onion chutney

Mains

ROAST TURKEY G/F

Bacon wrapped cranberry stuffing, roast potatoes, Tenderstem broccoli, thyme roasted carrots, honey roasted parsnips, smashed swede and turkey gravy

ROAST CHICKEN G/F

Confit leg and roasted breast of chicken, Bacon wrapped cranberry stuffing, roast potatoes, tenderstem broccoli, thyme roasted carrots, honey roasted parsnips, smashed swede and turkey gravy

NUT ROAST G/F

Roast potatoes, Tenderstem broccoli, thyme roasted carrots, honey roasted parsnips, smashed swede and veggie gravy

BRAISED FEATHER BLADE OF BEEF G/F

In red wine sauce Mash potato, sauteed savoy cabbage & Brussel sprouts

PAN SEARED SEA BASS G/F

Wild mushroom Risotto

VENISON STEAK G/F

Broccoli & blue vinny puree, fondant potato & gravy

MEDITERRANEAN WELLINGTON Potato gratin, roasted vegetables & Gravy

10oz RIB-EYE STEAK G/F

Topped with Béarnaise Sauce
Grilled Asparagus & Potato Gratin
(£5.00 supplement)

Desserts

CHOCOLATE YULE LOG Cream & chocolate sauce

TRIO OF TARTS G/F Mulled berry, lemon & chocolate

GINGERBREAD SUNDAE Toffee & ginger sauce, crumbed gingerbread biscuits

CHRISTMAS PUDDING TRIFLE Chocolate Shards GLUTEN FREE ON REQUEST

TRADITIONAL CHRISTMAS PUDDING GLUTEN FREE ON REQUEST Brandy Sauce

CHEESE BOARD Selection of three cheeses, homemade red onion chutney, grapes, celery with Crackers or ciabatta G/F

PLEASE MAKE SURE ON THE PRE ORDER ANY DIETARY REQUIREMENTS OR ALLERGIES ARE WRITTEN DOWN
PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED FOR TABLES OF 6 OR MORE



THE FRAMPTON ARMS

MORETON

