

THE
FRAMPTON ARMS



Festive
MENU



THE FRAMPTON ARMS

Festive M E N U

£10 DEPOSIT PER PERSON
PRE ORDER WILL HAVE TO BE IN TWO WEEKS
BEFORE THE DATE OF THE BOOKED TABLE
ANY ALLERGENS PLEASE MAKE US AWARE

STARTERS

CHILLI, LIME & GARLIC LOBSTER TAIL (GF)
Dressed Leaves & Citrus Butter

CRISPY PORK BELLY (GF)
Apple & Cider Purée, Black Pudding Crumb & Crackling

ROASTED BEETROOT & GOAT'S CHEESE SALAD (V) (GF)
Orange, Rocket & Toasted Walnuts

CHICKEN LIVER, PORT & CRANBERRY PARFAIT (GF)
Cranberry & Orange Chutney, Warm Crusty Baguette

ROASTED WINTER VEGETABLE SOUP (V) (GF)
Warm Crusty Baguette

MAINS

TRADITIONAL ROAST TURKEY (GF)
Roast Potatoes, Pigs in Blankets, Sage, Onion and Cranberry Stuffing,
Seasonal Vegetables & Rich Turkey Gravy

WILD MUSHROOM BOURGUIGNON (V)
Creamy Garlic Mash & Roasted Winter Vegetables

ROASTED STRIP LOIN OF BEEF (GF)
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables & Rich Red Wine Gravy

MONKFISH TAIL (GF)
Savoy Potato Cake, Roasted Winter Vegetables & Curry Butter Sauce

8oz RIBEYE (GF)
Thyme and Garlic Fondant Potato, Honey Roasted Parsnips,
Roasted Brussels Sprouts and Pancetta, Red Wine Jus

FESTIVE NUT ROAST (V) (GF)
Roast Potatoes, Seasonal Vegetables & Vegetarian Gravy

DESSERTS

TRADITIONAL FESTIVE PUDDING (V)
Brandy Sauce

BAILEYS PANNA COTTA (GF)
Chocolate Crumb & Baileys Cream

CHOCOLATE ORANGE DELICE (V) (GF)
Dark Chocolate Crumb & Orange Crème Fraîche

WINTER BERRY ETON MESS (V) (GF)
Winter Berries, Meringue & Vanilla Cream

FESTIVE SORBET (V) (GF)
Seasonal Festive Sorbet

CHEESEBOARD (V) (GF)
Selection of Cheeses, Crackers, Grapes & Festive Chutney

TWO COURSE

£28.95

THREE COURSE

£34.95