CHRISTMAS DAY

FABRICE CAFÉ BRASSERIE

FIVE COURSES - £97 PER PERSON

TO START

Brie & Roasted Fig Tartlette & Hot Smoked Salmon Pate with Sourdough

STARTERS

CRAYFISH & PRAWN COCKTAIL
Cold water prawns & crayfish in our zingy cocktail sauce served with sourdough bread & a wedge of lemon.

SMOKED SALMON PANCAKE STACK
Classic combination of pancakes, cream cheese & smoked salmon, topped with crème fraiche.

BAKED CAMEMBERT (V)
An individual Camembert served with toasted sourdough bread.

CHICKEN & SMOKED HAM HOCK TERRINE
A generous slice of terrine served with a fig & apple chutney.

BUTTERNUT SQUASH & SWEET POTATO SOUP (V) (VG)
A rich, velvety soup with roasted butternut squash and sweet potato.

MAINS

FABRICE TURKEY FEAST
Succulent turkey slices, pigs in blankets, rosemary roast potatoes, honey glazed parsnips, Brussels sprouts with streaky bacon lardons, sage & onion stuffing balls, red wine gravy.

LAMB SHANK
Slow cooked lamb shank in a rich gravy served on garlic mash with a side of tenderstem broccoli.

PAN ROASTED HALIBUT
Pan roasted halibut with saute potatoes, tenderstem broccoli and a Buerre blanc sauce.

STEAK IN HERB BUTTER SAUCE
Prime sirloin steak served in a rich herb butter sauce with saute potatoes, tenderstem broccoli and a side of green salad.

ROOT VEGETABLE WELLINGTON (V)
Root vegetable, butternut squash and sweet potato filling encased in golden puff pastry.

DESSERTS

CHERRY ALMOND & COGNAC CHRISTMAS PUDDING (V) (N)
A rich Christmas pudding with cherries, almonds and a touch of cognac, served with creamy custard.

CHOCOLATE CHRISTMAS TREE MOUSSE CAKE (N)
Layers of velvety white, milk, and dark chocolate mousse on a light sponge.

DOUGHNUT & APPLE CINNAMON CHEESECAKE (V) (N)
A spiced apple cheesecake with sugared cinnamon doughnut pieces on a caramelised biscuit base, topped with a drizzle of toffee sauce & white chocolate curls.

PROFITEROLES (N)
Cream filled choux pastry puffs drizzled with a chocolate sauce.

APPLE & BLACKBERRY FLAPJACK CRUMBLE (V) (N)
Warm spiced apples and blackberries topped with a buttery flapjack crumble, served with creamy custard.

TEA, COFFEE, MINCE PIES & CHAMPAGNE SORBET TO FINISH

A mandatory service charge of 12.5% applies to all bookings.