FESTIVE MENU

FABRICE CAFÉ BRASSERIE

3 COURSES £42.95 PER PERSON | 2 COURSES £37.95 PER PERSON

STARTERS

PRAWN COCKTAIL
Cold water prawns 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 fraîche.

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.

SPICY WINTER VEGETABLE & LENTIL SOUP (V) (VG)
Packed with delicious vegetables in a slightly spicy broth.

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 (+£2)
Slow cooked lamb shank in a rich gravy served on garlic mash with a side of tenderstem broccoli.

FRENCH CHRISTMAS
Our signature French toast stacked with scrambled eggs, pigs in blankets & maple crispy bacon, topped with clotted cream & cranberry compote.

VEGAN WELLINGTON (V) (VG)
Beetroot, carrot, and soya mince encased in flaky pastry, with roast potatoes, seasonal greens, carrots & mushroom sauce.

SALMON EN CROUTE
Salmon fillet and seasoned spinach in a buttery puff pastry, dill sauce & roasted vegetables.

DESSERTS

FIGGY CHRISTMAS PUDDING (N)
Packed with fruit and served with creamy custard.

CHOCOLATE FONDANT (N)
Rich chocolate sponge with a lava centre served with a scoop of vanilla ice cream.

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

CHOC CHIP COOKIE DOUGH (N)
Warm chocolate chip cookie dough, baked until golden, served with a scoop of premium vanilla ice cream.

DECADENT BLACK CHERRY CRUMBLE
Black cherries topped with an almond flavoured buttery crumble served with custard.

A mandatory service charge of 12.5% will be applied to all bookings.