



FRANCIS HOTEL BATH | FESTIVE MENUS

# CHRISTMAS DAY LUNCH

Summon up the spirit of your favourite bygone Christmas celebrations as we serve up all the scents and flavours of Christmas. Step into the restaurant for five mouth-watering courses with all the trimmings, followed by fine coffee and mince pies.

Selection of premium bread and butter

## TO START

Lobster arancini with saffron aioli

Coarse game terrine with poached pear and port jelly

Truffled celeriac soup with candied chestnuts

## TROU NORMAND

Champagne sorbet

## MAIN COURSES

Turkey roulade with chestnut stuffing served with traditional trimmings, duck-fat roast château potatoes and cranberry red wine jus

Ox cheek served with traditional trimmings, duck-fat roast château potatoes and Valpolicella jus <sup>(gf)</sup>

Wild salmon filet steak with green beans alla trapanese, fondant potato and sauce vierge

Wild mushroom and Gruyère tart with cranberry gravy

## DESSERTS

Christmas pudding with Hennessy sauce

Valletta Christmas Log

Tropical panna cotta <sup>(vegan)</sup>

## CHEESE COURSE

A selection of fine cheeses including Stilton Blue, Cheddar and Somerset Brie, served with quince jelly, grapes and assorted cheese biscuits <sup>(V)</sup> <sup>(celery, dairy, gluten)</sup>

## TO FINISH

Coffee or tea and a mince pie

£80.00 per adult, £40.00 per child aged 4-12 years, £20.00 per child aged 0-3 years

Pre-orders required 14 days prior. Timings available from 12 noon to 2pm. Cancellation policy: 14-day cancellation deadline with full pre-payment. Guests may cancel up to 14 days prior to arrival if Covid restrictions are in place following Government guidelines.