

fabrice

CAFÉ BRASSERIE

CHRISTMAS MENU

3 Courses £40.95

Enjoy a complimentary glass of Prosecco with every meal

STARTERS

LOKKUM BEEF

Tender cuts of beef, grilled to perfection, then finished with a luxurious glaze of rich, golden butter.

LENTIL SOUP

A hearty, warm soup made with tender lentils, vegetables, and a hint of cumin, served with sourdough

CALAMARI

Crispy, golden-fried squid rings served with a zesty lemon wedge and a side of garlic aioli.

HALLOUMI

Grilled halloumi cheese, served with fresh salad greens and a drizzle of olive oil,

BEETROOT & CARROT SALAD

A vibrant mix of diced beetroot and carrot, served on a bed of crispy greens, with onions, feta cheese, and a drizzle of olive oil.

DESSERTS

CHOCOLATE FUDGE CAKE

A rich, moist chocolate cake layered with creamy fudge, served warm with a scoop of vanilla ice cream.

STICKY TOFFEE PUDDING

A classic indulgence, this soft date sponge is drenched in warm toffee sauce and served with a side of clotted cream.

STRAWBERRY CHEESECAKE

A creamy cheesecake on a buttery biscuit base, topped with fresh strawberries and a drizzle of sweet strawberry sauce. Perfectly balanced with a hint of vanilla

MAINS

SIRLOIN OF BEEF

Roasted sirloin infused with garlic, lemon, and thyme. Served with roast potatoes, carrots, parsnips, tenderstem broccoli, green beans, Yorkshire pudding, and gravy.

ROASTED CHICKEN

Roasted chicken infused with garlic, lemon, and thyme. Served with roast potatoes, carrots, parsnips, tenderstem broccoli, green beans, Yorkshire pudding, and gravy.

LAMB CHOPS

Grilled lamb chops with roast potatoes, vegetables, and mint sauce

LAMB FILLET

Delicate slices of tender lamb, drizzled with olive oil and lemon juice, served with roasted potatoes, rocket and shaved Parmesan.

SALMON

Grilled salmon fillet with garlic new potatoes, sautéed spinach, and lemon dressing.

SEABASS

Pan seared Seabass with a crispy skin, served with buttery mashed potatoes, green beans, and a zesty lemon butter sauce.

KING PRAWN SALAD

Garlic and butter-fried prawns with turnip, avocado, tomatoes, croutons, and lime-honey dressing.

VEGETARIAN LASAGNA

Layered pasta with roasted vegetables and tomato sauce, served with a fresh beetroot, carrot, and feta salad.

