



Fifi's Brasserie – 3 Course Festive Menu

Lunchtime - £24.95

Sun-Thurs Eve - £24.95

Fri & Sat Eve - £29.95

Please note that on Fri & Sat Evenings there are just 2 time sittings – 6.45pm (all guests must be seated at 6.45pm, table returned by 9pm) or 9.1pm (join for drinks in the bar prior to your 9pm sit down, table is yours for the evening until you wish to go next door for dancing)

STARTERS

Retro Prawn Cocktail

(Can be made Gluten Free upon Request)

North Atlantic Prawns in Marie Rose Sauce with Shredded Lettuce & Brown Bread – Stacked & Wrapped Retro Style!

Chicken & Roast Thyme Pate

(Can be made Gluten Free on Request)

With Chilli Jam & Warm Homemade Bread

Roasted Root Vegetable Soup

(Can be Gluten Free upon request)

With Curried Oil, Onion Bhaji & Homemade Bread

MAINS

Black Feathered Turkey Crown

OR

Hereford Sirloin of Beef

(Can be made Gluten Free on Request)

Roast Potatoes, Mashed Potatoes, Glazed Roasted Carrots & Parsnips, Glazed Winter Sprouts, Buttered Chestnuts, Yorkshire Pudding & Roast Meat Gravy

Pan-Fried Fillet of Salmon with Fresh Water Prawns

(Can be made Gluten Free on Request)

Served with Crushed New Potatoes, Buttered Spinach & a Chardonnay Dill Fish Velouté

Traditional Vegan Nut Roast

With Roast Potatoes, Mash Potatoes, Glazed Carrots & Parsnips, Glazed Winter Sprouts, Buttered Roasted Chestnuts & Vegan Gravy

DESSERTS

Traditional Christmas Pudding

With Brandy Cream

Festive Sticky Toffee Pudding

With Warm Caramel Sauce & Vanilla Pod Ice Cream

Banoffee Pie

Toffee Biscuit Base with Vanilla Cream, Glazed Bananas & Chocolate Toffee Fudge Sauce

Kentish Cheese & Biscuits

(Can be made Gluten Free upon Request)

With Homemade Chutney

£10pp non-refundable/non-transferrable deposit required to book. Online bookings only. Payment in full & meal choices required no later than 2 weeks in advance, without exception. (Full payment is not accepted on the day/evening)

There is no entertainment as part of this package