



# CHRISTMAS PARTY NIGHTS

Celebrate with your friends, family or team in style  
with our festive parties this December.



## TO START

White onion cider soup, sage onion focaccia bread (v) (Gluten free bread available)

Parma ham, celeriac apple remoulade, pickled shallots,  
rye bread (Gluten free bread available)

Oak smoked salmon, Russian salad, quail egg, sour cream, chive caviar dressing

Beetroot artichoke tarte Tatin, rocket salad, pomegranate molasses (vg)

## MAIN COURSES

Roast turkey breast, sage onion stuffing, chipolata, braised red cabbage, honey  
roasted parsnip carrots, Brussels sprouts, potato fondant, pan gravy (gf)

Slow cooked red wine beef, horseradish dumpling, braised red cabbage, honey  
roasted parsnips carrots, Brussels sprouts, potato fondant, red wine sauce (gf)

Baked salmon fillet tomato herb crust, saffron shellfish risotto,  
fennel Parmesan salad (gf)

Roasted cauliflower steak, red onion hummus,  
fried Brussels sprouts, pomegranate seeds (v, gf)

## DESSERTS

Traditional Christmas pudding, brandy sauce, red currants (gf)


Coconut panna cotta, hot cinnamon winter berry compote,  
vanilla bean ice cream (gf)

Dark chocolate clementine cheesecake, clementine salad, hot chocolate sauce

**Three-course festive party night £45.00 per person**  
**Available throughout December**



Get in touch with the team on  
[enquiries@francishotelbath.com](mailto:enquiries@francishotelbath.com) to book



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(v) – vegetarian (vg) – vegan (gf) – non-gluten containing ingredients (df) – dairy free