

Christmas Fayre

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One course £18 • Two course £28 • Three course £31

STARTER

ROAST PEPPER & TOMATO SOUP

A hearty blend of mixed red peppers & tomatoes, served with toasted focaccia bread. (V, VE, G)

SAUTEED MUSHROOMS

Choose from garlic & cream or tomato & chilli sauce, served with homemade toasted bread. (V,VE,G)

CLASSIC PRAWN COCKTAIL

Succulent Atlantic baby prawns, served on Cos lettuce in a classic Marie Rose sauce, served with homemade toasted bread.

CHICKEN LIVER PÂTÉ

Homemade pate with a rich caramelised onion & balsamic compote, served with toasted focaccia bread.

MAIN COURSE

TRADITIONAL TURKEY ROAST

Served on a bed of creamy mash, beef dripping potatoes, apricot & sage stuffing, pigs in blankets, Yorkshire pudding, seasonal vegetables & a rich meat gravy.

8OZ RIBEYE STEAK

Locally sourced ribeye steak, served with pan fried tomatoes, asparagus & mushrooms, served with your choice of homemade chunky chips or seasonal vegetables. Add a sauce for £2 extra. Peppercorn, Diane, Inferno or Tomato & Herb.

SALMONE MILANO

Oven baked salmon fillet, cooked in a creamy lobster bisque with cherry tomatoes & fresh dill. Served with your choice of homemade chunky chips or seasonal vegetables. (GFO)

VEGETABLE RISOTTO

Arborio rice cooked with a selection of slow roasted mixed vegetables, fresh herbs, served in a traditional Italian tomato sauce. (V,VE,GFO)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Served with homemade brandy sauce & fresh mixed berries.

CHOCOLATE YULE LOG

Rich chocolate sponge cake with mocha buttercream filling, garnished with fresh berries.

AUTHENTIC ITALIAN TIRAMISU

Layers of Savoiardi biscuits, soaked in a mixture of espresso & coffee liqueur, layered with mascarpone cream & a dusting of cocoa powder. (VE)

PROFITEROLS

Soft choux pastry filled with cream and coated with chocolate & a dusting of Christmas magic. (VE)

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PLEASE INFORM YOUR SERVER IF YOU HAVE AN ALLERGY OR INTOLERANCE