

Christmas Day

Adult Lunch Menu

£99.95

GLASS OF PROSECCO ON ARRIVAL

STARTER

HOMEMADE VEGETABLE BROTH

A hearty blend of fresh vegetables, served with a leek dumpling. (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.

GOATS CHEESE TARTLET

Creamy goats cheese & sweet caramelised red onion is baked on top of shortcrust pastry with thyme & balsamic vinegar. (VE)

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.

DAUBE DE BOEUF

Tender cuts of beef with robust red wine, simmered with carrots, mushrooms, onions and an aromatic blend of bay leaves, thyme & rosemary. Served over a bed of creamy mash.

BRAISED LAMB SHANK

Slow cooked in red wine reduction, balsamic & rosemary, served on a bed of creamy mash & a side of seasonal vegetables.

SALMONE PESCATORE

Oven baked salmon fillet, cooked in a creamy lobster bisque with mussels, tiger prawns, calamari, baby prawns & a side of 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.

RASPBERRY CHEESECAKE

Crunchy biscuit base topped with a smooth, cold-set vanilla flavour filling. Finished with juicy raspberries set in a vibrant raspberry and pink gin gel for a refreshing modern twist. (V, VE, GF)

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

Christmas Day

Children's Lunch Menu

AGE 6-11 THREE COURSE £39.95

STARTER

TOMATO SOUP

Served with toasted bread.

POTATO SKINS

Served with a choice of tomato or garlic dip.

MAIN COURSE

TRADITIONAL TURKEY ROAST

Served with homemade gravy, Yorkshire pudding, pigs in blankets, roast potatoes & vegetables.

CHICKEN NUGGETS

Served with chips & tomato ketchup.

PIZZA MARGHERITA

Served with chips & tomato ketchup.

PIZZA PEPPERONI

Served with chips & tomato ketchup.

PENNE NAPOLI

Cooked in classic Italian tomato sauce.

PENNE CARBONARA

Pancetta, cooked in a classic cream sauce.

DESSERT

ICE CREAM

Vanilla (2 scoops)

CHOCOLATE FUDGE CAKE

Served warm with vanilla ice cream.

INFANT: 0-5 ONE COURSE £9.95

MAIN COURSE

TRADITIONAL TURKEY ROAST

Served with homemade gravy, Yorkshire pudding, pigs in blankets, roast potatoes & vegetables.

CHICKEN NUGGETS

Served with chips & tomato ketchup.

PIZZA MARGHERITA

Served with chips & tomato ketchup.

PENNE NAPOLI

Cooked in classic Italian tomato sauce.

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