

FABÍO'S

NOVEMBER 25TH - DECEMBER 22ND | SERVED EVERY DAY BETWEEN 12:00 - 9:00PM

£17 ONE COURSE

E 25 TWO COURSE **£29**THREE COURSE

STARTER

WINTER VEGETABLE BROTH

Served with homemade bread (V, VE)

PRAWN COCKTAIL

Baby prawns with Marie Rose sauce served with focaccia bread. (GFO)

INFERNO MUSHROOMS

Sautéed mushrooms in a tomato & garlic sauce, fresh parsley and chillies served with toasted bread (V, VE, G)

PÂTÉ

Homemade chicken liver pate served with focaccia bread.

MAIN COURSE

TRADITIONAL TURKEY BREAST

Christmas Turkey with all the trimmings, apricot & sage stuffing served with seasonal vegetables.

BOZ SIRLOIN STEAK

8oz locally sourced sirloin steak. Served with pan fried tomatoes, asparagus, mushrooms and chips or veq.

SALMONE MILANO

Salmon steak served with cherry tomatoes in a creamy lobster bisque with fresh dill, served with chips or veq.

VEGETABLE RISOTTO

Rice cooked with peas, leaks, spinach & roast pine nuts in a garlic & tomato sauce. (V, VE, G)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Served with brandy custard sauce.

CHEESECAKE OF THE DAY

Served with vanilla ice cream. (V, VE, GF)

TIRAMISU

Savoiardi biscuits dipped in a mixture of espresso & liqueur layered with mascarpone cream.

PROFITEROLS

Soft choux pastry filled with cream and coated with chocolate.

PLEASE INFORM YOUR SERVER IF YOU HAVE AN ALLERGY OR INTOLERANCE



www.fabioschesterlestreet.co.uk



