

# Christmas **ADULTS MENU**

**GLASS OF FIZZ ON ARRIVAL** 

## **FIRST COURSE**

#### **ROASTED PEPPER AND TOMATO SOUP**

served with focaccia bread. (V, VE, GFO)

#### **PRAWN COCKTAIL**

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

#### **ANTIPASTO**

selection of Italian cured meets, olives and tomatoes and bruschetta Italian bread. (GFO)

Homemade chicken liver pate served with focaccia bread.

## **MAIN COURSE**

#### **TURKEY ROAST**

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

#### **DAUBE DE BOEUF**

Braised double of beef coated in red wine mushrooms pancetta sauce served with creamy potato.

#### **SALMONE PESCATORE**

Fillet of salmon, mussels, tiger prawns, calamari, baby prawns, tomato, white wine & garlic sauce. (GFO)

#### **LAMB SHANK**

Slow cooked lamb shank in a red wine and rosemary on a bed of mashed potatoes.

#### **VEGETABLE LASAGNE**

Traditional home-made mixed vegetable lasagne, oven baked. (V, VE)

## **DESSERT**

### TRADITIONAL CHRISTMAS PUDDING

Served with brandy custard sauce.

#### **RHUBARB & GINGER CHEESECAKE**

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.

#### **CHOCOLATE TRUFFLE BROWNIE TORTE**

Chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb served with ice cream. (V, VE, G)

PLEASE INFORM YOUR SERVER IF YOU HAVE AN ALLERGY OR INTOLERANCE



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