



## Christmas Fagø

**Thursday / Friday / Saturday from the 2nd December to the 18<sup>th</sup> December**

**Lunchtime from 12 – 3pm and Evening service from 6.30 – 8.30pm (pre-booked only)**

**Not available Sunday - Wednesday**

### Starters

Red pepper and tomato pesto soup with toasted brochette

Asparagus and prawn mille feuille glazed with a lemon and herb dressing

Melon salad topped with raspberry sorbet



### Main course

Cheshire roast turkey with a rich roast gravy, stuffing and all the traditional trimmings

Panko crumb salmon supreme served with a white wine cream sauce

Oven baked nut roast served with a tomato coulis, fresh vegetables and roast potatoes

Braised beef bourguignon in rich wine jus with bacon lardons and button mushrooms



### Dessert

Traditional Christmas pudding with rum butter, brandy sauce and candy fruits

Lemon baked cheesecake topped with lemon ice cream and strawberry coulis

**3 courses** inc. prosecco, tea or coffee & shortbread - £35.00

**2 courses** inc. prosecco, tea or coffee & shortbread - £29.95

*Please be advised that we will require a £10.00 deposit per head at the time of booking.*

*Pre-orders are required 10 days before the date of your meal.*