

# Festive Menu

2 course Lunch £25.00 | 3 course £30.00 (available 12-3pm)  
2 course Dinner £30.00 | 3 course £35.00 (available 3:30pm-9pm)

## STARTERS

### 1. CRISPY ORIENTAL BEEF

With Chilli jam on cucumber, roast red pepper and mixed leaves with mojito style dressing

### 2. CRISPY BANG BANG CHICKEN

with oriental style sweet & sour cucumber and rocket salad, chilli jam, harissa dip

### 3. MEDITERRANEAN BRUSCHETTA

Bruschetta of slow roasted & sun blushed tomatoes with torn mozzarella, basil pesto & rocket

### 4. SEAFOOD COCKTAIL

Seafood, prawn and smoked salmon cocktail with crème fraiche, lemon and tomato dressing

### 5. GRILLED GOATS CHEESE & APPLE CRUMPET

Chargrilled crumpet with grilled goats cheese on apple & beetroot salad with spiced tomato chutney & balsamic syrup

## MAIN COURSE

"All served with seasonal vegetables and thyme and garlic roasted new potatoes"

### 1. ESCALOPE OF TURKEY

Escalope of turkey on braised parsnip, potato and onion with a red wine and sun-dried cranberry jus

### 2. BEEF BOURGUIGNON

Classic style beef bourguignon, red wine, mushrooms, smoked bacon lardons, shallots, creamy mashed potato

### 3. ORIENTAL NOODLES

Wok fried oriental noodles and vegetables with chilli, garlic and thai sauce

### 4. RIGATONI PASTA WITH BOLOGNESE SAUCE

with a hint of chilli, fresh basil and parmesan

### 5. 8OZ SIRLOIN STEAK

8oz sirloin steak with brandy and peppercorn sauce, twice cooked Maris piper chips, tomato compote and crispy onions -  
£3.00 surcharge

### 6. FILLET OF HADDOCK

Fillet of haddock with lemon brioche crumb, smoked salmon & samphire mash, tomato, brandy & shellfish bisque

## HOMEMADE DESSERTS

### 1. WARM BAILEYS CHOCOLATE POT

Warm chocolate and Baileys pot with strawberries, toasted marshmallows and warm mini doughnuts

### 2. CHRISTMAS PUDDING PAVLOVA

Pavlova of iced Christmas pudding parfait with vanilla poached pears, mulled wine foam

### 3. CHEESE BOARD

Welsh and continental cheese board with chutney, sundried tomatoes, biscuits and bread  
(£3 surcharge)

### 4. ETON MESS

A combination of strawberries, whipped cream and meringue with vanilla pod ice cream

### 5. BAKED CHEESECAKE

Baked white chocolate, lemon & raspberry cheesecake with berry compote

(Available to pre-order from Friday 22nd November)

A Non-Refundable & Non-Transferable deposit of £10 per person is required and is available by pre-order only  
All guests at the table are required to order from the festive set menu, with no substitutions or combinations from other menus.

**LA LUNA RESTAURANT - XMAS BOOKING FORM - LUNCH/DINNER \***

<b>Company/Group name:</b>	<b>Fax no.</b>
<b>Organiser:</b>	<b>Day &amp; Date Reservation required:</b>
<b>Tel no.</b>	<b>Agreed Time of Reservation:</b>

	Name	Starters #					Mains #						Desserts #					Cost Each	Deposit Paid	To Pay			
		1	2	3	4	5	1	2	3	4	5	6	1	2	3	4	5				£10.00		
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- Notes:**
- 1) \* (please delete as appropriate)
  - 2) # (please refer to xmas menu and tick preferred choice of each group member)
  - 3) Christmas Party menu is only available by pre-booking