

AVAILABLE FROM
12PM TO 4PM

Christmas Eve Menu

2 COURSES £30
3 COURSE £35

WARM HOME-BAKED FRENCH BREAD

with rock salt and
black pepper butter £5.50

SELECTION OF FLAVOURED BREADS

extra virgin olive oil, homemade balsamic syrup,
olives and parmesan chunks £7.50

GARLIC CIABATTA

£5.50

with cheese - £6.50

STARTERS

GOATS CHEESE CRUMPET

Grilled goats cheese on chargrilled crumpet, spiced
tomato chutney, apple & beetroot salad, balsamic
syrup

BAO BUN BANG-BANG CHICKEN

Steamed bao bun bang-bang chicken, Asian
slaw, soy, chilli and sesame seed dipping
sauce

THAI SALMON & CRAB FISHCAKE

Thai style crab & Salmon fishcakes, zesty mixed
leaves, smoked tomato harissa dip & chilli jam

RATATOUILLE & MOZZARELLA BRUSCHETTA

Bruschetta of ratatouille & torn mozzarella with
basil pesto, rocket & balsamic syrup

CRISPY ORIENTAL BEEF

with chili jam on cucumber, red pepper, and mixed
leaf salad with 'mojito' dressing

PRAWN & SEAFOOD COCKTAIL

Smoked salmon, prawn and seafood cocktail with
cucumber salad, crème fraiche dressing

SPICED CARROT & BUTTERNUT SQUASH SOUP

Spiced carrot & butternut squash soup with lime & mint crème fraiche

MAIN COURSE

All served with seasonal vegetables and potatoes

(add a side of pigs in blankets, homemade chestnut and thyme stuffing or cauliflower cheese for £4.50 each)

PARCEL OF TURKEY BREAST

Roast parcel of turkey breast
filled with sausage meat, herbs
& cranberries, red wine sauce,
confit of parsnips & potatoes

SIRLOIN OF BEEF

Roast sirloin of beef (served
pink) with Yorkshire
pudding & homemade beef
gravy

SLOW ROASTED LAMB SHANK

Slow roasted lamb shank in
red wine & mint sauce on
roast leeks, thyme &
pancetta mash

FILLET OF HADDOCK

Baked with a lemon parsley
brioche crumb, on smoked salmon
& leek mash with a tomato
& shellfish bisque

BEEF BOURGUIGNONNE

classic French slow roast casserole
with pancetta, chestnut
mushrooms, thyme &
red wine on creamy mashed
potato

AUBERGINE RAVIOLI

Aubergine ravioli on spinach and
asparagus with a sauce of tomato,
roast red pepper, olives, basil &
parmesan

HOMEMADE DESSERTS

PAVLOVA OF ICED CHRISTMAS PUDDING PARFAIT

with vanilla poached pears and mulled wine foam

HOME-MADE SPECIALTY ICE CREAMS

Selection of la Luna home-made specialty ice creams

CARAMELISED BREAD & BUTTER PUDDING

with toffee caramel sauce and vanilla
pod ice cream

WARM CHOCOLATE DIPPING POT

Warm chocolate pot with fresh strawberries and
marshmallows and chocolate brownie cubes

ETON MESS

Eton mess: a combination of
meringue, strawberries and
whipped cream with vanilla bean
ice-cream

BAILEYS TIRAMISU

Baileys Tiramisu, layered sponge
soaked in baileys and coffee

CHEESE BOARD

Welsh and continental cheese board
with chutney, sundried tomatoes,
biscuits and bread

£10 NON-REFUNDABLE DEPOSIT REQUIRED PER PERSON TO SECURE THE BOOKING