

Christmas Day

Menu

TO BEGIN

HOMEMADE SPICED FRUIT MULLED WINE ON ARRIVAL

WARM CONTINENTAL FLAVOURED BREADS WITH OLIVE OIL
BALSAMIC AND SEASONED BUTTER

STARTERS

WARM GOATS CHEESE PARCEL

Warm goats cheese baked in a crispy pastry parcel with fig compote on wood fired beetroot, rocket & grain mustard salad, spiced apple puree

CARAMELISED CONFIT DUCK

Caramelised confit duck, sesame wafer, feta, cucumber, sun blushed tomato, rocket, sweet & sour palm sugar balsamic dressing

SEAFOOD SALAD

Poached salmon, crab & prawns wrapped in smoked salmon on lobster, cucumber, tomato & micro herb salad, crème fraiche, lemon & brandy dressing

BOWL OF TWO SOUPS

Bowl of two soups: spicy carrot and butternut squash / cream of mushroom and tarragon

MAIN COURSE

All Served with cauliflower cheese, honey roast root vegetables, steamed green vegetables, buttery mash & fluffy roast potatoes

BREAST & LEG OF TURKEY

Roast breast and leg of turkey with chestnut stuffing, traditional garnish, home-made cranberry compote

SIRLOIN OF BEEF

Roast sirloin of beef (served pink) on bubble & squeak, Yorkshire pudding, beef gravy

SLOW ROASTED LAMB SHANK

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

TRIO OF FISH

Salmon wellington, roularde of seabass, roast haddock & Welsh rarebit on shellfish & tomato bisque, spaghetti of butternut squash, courgette & leek

AUBERGINE RAVIOLI

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

HOMEMADE DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Traditional homemade Christmas pudding with rum toffee sauce and home-made vanilla bean ice-cream

WHITE CHOCOLATE CHEESECAKE

Baked white chocolate, lemon and raspberry cheesecake with berry compote and vanilla ice cream

ETON MESS

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

BAILEYS CHOCOLATE TART

Dark chocolate & baileys liqueur tart on pecan nut biscuit base, after eight mint ice cream, vanilla & orange crème anglaise

CHEESE BOARD

Plate of Welsh & continental cheeses with home-made apple chutney, fruit and biscuits

TO FINISH

HOMEMADE FRANGIPANE MINCE PIES & CHOCOLATE ORANGE TRUFFLES

PRE ORDERS ONLY via email to info@la-lunarestaurant.com

£125.00 per person (Children under 12 £60.00)

£25.00 per person non-refundable & non-transferable deposit upon booking