



New Years Eve 2025



2 courses £32 | 3 courses £36

BREADS

WARM FRENCH BREAD

Home baked French bread with rock salt and black pepper butter £5.50

BAKED FLAVOURED BREADS

Variety of home baked breads with marinated and herbed olives & balsamic dipping sauce with parmesan chunks £8.50

GRILLED GARLIC CIABATTA BREAD

£5.50
with cheese £6.50

STARTERS

CRISPY ORIENTAL BEEF

Chilli jam, cucumber, red pepper, mixed leaf salad, 'mojito' dressing

SEAFOOD COCKTAIL

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

SEAFOOD RISOTTO

Smoked salmon, prawn, haddock seafood risotto, sweet potato, lemon, peas, samphire and parmesan

STEAMED BANG BANG CHICKEN BAO BUN

Steamed bao bun with crispy bang bang chicken, spring onions & coriander with Asian slaw, soy, chilli & sesame seed dipping sauce

THAI STYLE CRAB & SALMON FISHCAKE

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

ROAST TOMATO BRUSCHETTA

Roast tomato bruschetta with parmesan shavings, basil pesto, balsamic syrup & rocket

SOUP OF THE DAY

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)

LAMB SHOULDER

Slow braised lamb shank on leek, pancetta & thyme mash, honey roasted root vegetables, red wine, mint & redcurrant jus

ROAST SIRLOIN OF BEEF

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

ROAST LOIN OF PORK

Roast Loin of Pork with chestnut & thyme stuffing, pigs in blankets, pork crackling & homemade gravy

ROAST CHICKEN BREAST

Roast Chicken breast, chestnut and thyme stuffing, pigs in blankets, homemade gravy

BEEF BOURGUIGNON

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

FILLET OF HADDOCK

Fillet of haddock with lemon brioche crumb on leek mash with chargrilled asparagus, brandy thermidor sauce

AUBERGINE RAVIOLI

Aubergine Ravioli, spinach, asparagus with a sauce of tomato, red pepper, olives, basil and parmesan

HOMEMADE DESSERTS

WARM CHOCOLATE BROWNIE

Warm chocolate brownie with toffee sauce & Christmas pudding crumble ice cream

BAILEYS TIRAMISU

Baileys Tiramisu, layered sponge soaked in baileys and coffee

ETON MESS

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

CHEESE BOARD

Selection of Welsh cheese board with chutney, sundried tomatoes, biscuits & bread (£3 surcharge)

BREAD & BUTTER PUDDING

Caramelised bread and butter pudding with toffee caramel sauce and vanilla pod ice cream

WARM CHOCOLATE POT

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

LA LUNA HOMEMADE SELECTION OF ICECREAMS

Please ask your server for our current flavours

La Luna

Restaurant • Cocktail Lounge