

# Valentine's Day

3 courses from 45 per person

Menu available Saturday 14th February.

A £10 non-refundable & non-redeemable deposit kindly requested to secure booking.

## BREADS

### HOME BAKED WARM 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

## TO BEGIN

### CRISPY ORIENTAL BEEF

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

### THAI STYLE SALMON FISCAKE

Fennel, lime & rocket salad, chilli jam, harissa aioli

### STEAMED BANG BANG CHICKEN BAO BUN

Bao bun with bang-bang chicken, with Asian slaw, soy, chilli & hoisin dip

### SALMON & PRAWN SEAFOOD COCKTAIL

Smoked & poached salmon, prawns & fresh picked crab cocktail with cucumber, lemon dressed leaves & micro herb salad, Bloody Mary dressing, brown bread.

### BOWL OF TWO SOUPS

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

### BRUSCHETTA OF SLOW ROASTED BRUSCHETTA

Slow roasted & vine ripened plum tomatoes with torn burrata mozzarella, home made basil pesto, balsamic syrup & rocket

### ASIAN SHARING PLATTER FOR 2

Shredded duck & crispy beef spring rolls, steamed pork & chicken gyoza, tempura king prawns, crispy fried noodles, asian slaw, chilli jam Vietnamese dipping sauce.

## MAIN EVENT

### SLOW BRAISED LAMB SHANK

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

### SLOW ROASTED CRISPY DUCK LEG

on dauphinoise potato, sautéed Pak-choi & sweet potato puree with a sweet & sour peking duck jus

### SUPREME OF CHICKEN

on sautéed butternut squash, asparagus, crushed new potatoes and cherry tomatoes with a red pepper, mushrooms, smoked paprika and tarragon jus

### FILLET OF HADDOCK

with tarragon brioche crumb on crab samphire & lemon mash, chargrilled asparagus, Thermidor sauce.

### VEGETABLE THAI CURRY

Thai vegetable curry cooked with garlic, chilli, coriander & coconut milk, with rice & poppadom

### AUBERGINE RAVIOLI

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

### 8OZ CENTRE CUT FILLET STEAK

cooked to your liking with twice cooked Maris piper chips, tomato ragu, tempura onions, choice of peppercorn brandy sauce or garlic & parsley butter or beef dripping sauce (12 supplement)

### LA LUNA'S 'VIRAL' CHATEAUBRIAND BOARD

The ultimate sharing board between 2. Considered the most prized cut of all steaks! Our Chateaubriand comes with Mac 'n' Cheese, Twice Cooked Maris Piper Chips, Iceberg Wedge with a garlic & parmesan dressing, Garlic Mushrooms, Beer Battered Onion Rings & 3 Sauces - Roast Tomato Ragu, Peppercorn Sauce and Café de Paris Butter. (40 surcharge per couple)

MAC 'N' CHEESE | 7

TWICE COOKED MARIS PIPER CHIPS | 5

SWEET POTATO FRIES | 5

DAUPHINOISE POTATO | 5

BUTTERED NEW POTATOES

BEER BATTERED ONION RINGS | 5

SOMETHING ON THE SIDE?

SEASONAL GREEN VEGETABLES | 5

GARLIC & PARSLEY MUSHROOMS | 5

MEDITERRANEAN VEGETABLES WITH BASIL | 5

ROASTED ROOT VEGETABLES WITH THYME AND HONEY | 5

CAULIFLOWER CHEESE | 5

ROCKET & PARMESAN SALAD | 6

MIXED SALAD WITH BALSAMIC | 6

ICEBERG WEDGE | 6

Choose a Dressing:  
Garlic & Parmesan Crème Fraîche  
Blue Cheese  
Chimichurri & Mojito

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## TO INDULGE

### MELTING

### CHOCOLATE BOMB

Filled with our homemade tiramisu, melted at your table with a warm baileys caramel sauce

### ETON MESS

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

### CHEESE BOARD

Welsh & continental cheese board with chutney, sundried tomatoes, biscuits & bread (4 supplement)

### CHOCOLATE & BAILEYS SHARING POT

Warm chocolate & baileys liqueur pot with strawberries, toasted marshmallows, warm mini doughnuts & chocolate brownie cubes

### CRÈME BRÛLÉE

Raspberry & vanilla crème brûlée with Welsh gold & honey shortbread

### BAKED WHITE

### CHOCOLATE CHEESECAKE

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

### HOME-MADE ICE CREAM

La Luna Home-made selection of ice creams please ask your server for our current flavours

Too full for dessert? Instead of dessert why not try one of our speciality cocktails made by our in-house mixologist? (3 supplement)

## COCKTAIL MENU



### FOR HER

Combination of Vodka, Raspberry Chambord, Strawberry puree, Grenadine and lime shaken and fine strained over a frozen Martini glass and topped with a mist of mix berries bubble and a shot of Prosecco on the side | 11

### FOR HIM

Brazil's national cocktail, pronounced kai-pee-reen-yahl. A blend of cachaca, muddled limes and sugar. Served over crushed ice it captures the true essence of this vibrant nation | 11

### TO SHARE

Our very own creation tried and tested it's absolutely "lush" the perfect blend of Vodka, Bacardi, Cointreau & Pineapple juice. Shaken and poured over crushed ice then topped off with a dash of cherry liqueur and squeeze of lime and flamed at your table, served in a Pitcher | 20



La Luna

Restaurant • Cocktail Lounge