



Mothers Day

2 courses £33 | 3 courses £38



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 £7.50

GRILLED GARLIC CIABATTA BREAD

£5.50
with cheese £6.50

STARTERS

SOUP OF THE DAY

Slow roasted tomato & red pepper soup with basil crème fraiche & aromatic croutons

CRISPY ORIENTAL BEEF

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

SEAFOOD COCKTAIL

Smoked salmon, prawn & seafood cocktail, crème fraiche & tomato dressing, cucumber salad, brown bread

STEAMED BANG BANG CHICKEN BAO BUN

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

THAI STYLE SALMON FISHCAKE

Thai style salmon fishcake, zesty mixed leaves, smoked tomato and chilli dip

GRILLED GOATS CHEESE CRUMPET

Grilled Goats cheese crumpet, red onion & spiced apple marmalade, beetroot & sun blushed tomato salad, balsamic syrup

MAIN COURSE

All mains served with fluffy roast potatoes, creamy buttery mashed potato, peas, leeks, cabbage, tenderstem broccoli, and roast root vegetables
(add a side of pigs in blankets, homemade chestnut and thyme stuffing or cauliflower cheese for just £4.50)
(Giant Yorkshire pudding £3)

HONEY ROAST GAMMON

Honey roast gammon with chestnut & thyme stuffing, pigs in blankets & homemade gravy

ROAST TURKEY BREAST

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

ROAST SIRLOIN OF BEEF

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

SUPREME OF CHICKEN

Supreme of chicken on sweet potato puree, stir fry of asparagus, butternut squash & cherry tomatoes with three peppercorn, brandy & mushroom sauce

LAMB SHANK

Slow braised lamb shank on dauphinoise potato with a red wine, mint & redcurrant sauce (£4 surcharge)

FILLET OF HADDOCK

Fillet of Haddock with a lemon herb brioche crumb on crushed new potatoes, samphire and butternut squash, thermidor sauce

AUBERGINE RAVIOLI

Panciotti di melanzana aubergine ravioli on spinach & asparagus with a sauce of tomato, roast red pepper & basil

HOMEMADE DESSERTS

BREAD & BUTTER PUDDING

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

STICKY TOFFEE CRUMBLE

Sticky toffee apple & pear crumble with lemon curd ice cream & vanilla custard

ETON MESS

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

CHEESE BOARD

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

BAKED CHEESECAKE

Baked white chocolate, lemon & raspberry cheesecake with berry compote

TIRAMISU

La Luna tiramisu layered with sponge & amaretti biscuits soaked in Tia maria, baileys & coffee.

Children menu (up to age 10) available at £9.95 to include an activity pack

La Luna

Restaurant • Cocktail Lounge