



# La Luna

Restaurant • Cocktail Lounge

CHRISTMAS DAY MENU

£85.00 Per Person

Under 12's £45.00

£25.00 per person non-refundable  
deposit upon booking (essential as  
confirmation of the booking)



## ON ARRIVAL

Homemade spiced fruit mulled wine on arrival

Warm continental flavoured breads with olive oil balsamic and seasoned butter

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## TO START

Twice baked goat cheese souffle, wood fired beetroot salad, slow roasted tomato fondue, spice fig & apple compote

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

Rosette of smoked & poached Salmon, crab, king prawns, samphire, cucumber, micro herbs, bloody mary crème fraiche dressing

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

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## MAIN EVENT

**All Served with cauliflower cheese, honey roast root vegetables, steamed green vegetables, new potatoes & fluffy roast potatoes**

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

Roast sirloin of beef on bubble & squeak, horseradish & thyme Yorkshire pudding, beef gravy

Slow roasted roulade of belly pork, black pudding, apple & sage croquette, confit of pumpkin, mulled Welsh cider jus

Fillet of seabass, asparagus, fennel, pac choi, crab bon bons, shellfish & tomato bisque, lemon oil

Tart tatin of roast Mediterranean vegetables, tempura, asparagus, red pepper fondue, basil pesto

## DESSERT

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

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

Dark chocolate tart on biscuit base, Christmas pudding spice clotted cream, raspberry sorbet, raspberry caviar

Baked white chocolate, orange and passion fruit cheese cake with mixed berry compote & lemon curd ice-cream

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

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## TO FINISH

FRESHLY BREWED COFFEE SERVED WITH WARM HOME-MADE PETIT FOUR MINCE PIES

