



# La Luna

Restaurant • Cocktail Lounge

FESTIVE SET MENU



2 course lunch £21.00  
3 course lunch £25.00

2 course dinner £26.00  
3 course dinner £32.00

(Available to pre-order from Friday 25 November)  
Deposit of £10 per person and pre-order only cheques  
made payable to BROOKES FOOD COMPANY LTD

## ON ARRIVAL

Warm home-baked breads with seasoned butter

## TO START

Cream of mushroom & tarragon soup

Crispy oriental beef with chili jam on cucumber, red pepper, and  
mixed leaf salad with ‘mojito’ dressing

Seafood, prawn and smoked salmon cocktail with crème fraiche,  
lemon and tomato dressing,

Steamed bao buns with oriental bang bang chicken with Asian slaw,  
soy, chilli, sesame seed dipping sauce

Bruschetta of slow roasted cherry tomatoes with crumbled goat  
cheese, rocket, basil pesto, balsamic syrup

## MAIN EVENT

***“All served with seasonal vegetables and thyme and garlic roasted  
new potatoes”***

Escalope of turkey on braised parsnip, potato and onion with a red  
wine and sun-dried cranberry jus

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

8oz sirloin steak with brandy and peppercorn sauce, twice cooked  
Maris piper chips, tomato compote and crispy onions - £3.00  
surcharge

Wok-fried oriental style noodles with crispy beef, Thai sauce

Baked fillet of haddock with Welsh rarebit crust on lemon &  
samphire mash with a roast red pepper, tomato, cockle, clam &  
prawns sauce

Rigatoni pasta with roast Mediterranean vegetables, butternut  
squash, spinach & parmesan

## DESSERT

Pavlova of iced Christmas pudding parfait with mulled wine pears,  
morello creamy brandy sauce

Warm chocolate and baileys pot with strawberries, marshmallows,  
and chocolate brownie cubes

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

Baked white chocolate, orange, passionfruit, and vanilla cheesecake  
with winter berry compote

Selection of Welsh & continental cheeses with homemade chutney,  
sun-dried tomatoes, and biscuits

