



# La Luna

Restaurant • Cocktail Lounge

CHRISTMAS EVE MENU

2 courses £28.95  
3 courses £32.95

Available from 12pm-4pm



## ON ARRIVAL

Warm home-baked breads with seasoned butter

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## TO START

Steamed bao bun bang-bang chicken with Asian slaw, soy, chilli and sesame seed dipping sauce

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

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

Bruschetta of ratatouille & crumbled goats cheese with basil pesto, rocket & balsamic syrup

Crab & Salmon fishcakes with Thai spices, zesty mixed leaves, smoked tomato harissa dip & chilli jam

Spiced carrot & Butternut squash soup with lime & mint crème fraiche

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## MAIN EVENT

***"All served with seasonal vegetables and potatoes"***

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

Roast leg of duck on sweet potato puree, dauphinoise potato, roast apple & red wine gravy

Roast chicken with chestnut & thyme stuffing & homemade gravy

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

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

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

## DESSERT

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

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

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

Selection of la Luna home-made specialty ice creams

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

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

