

CHRISTMAS DAY MENU

La Sala Canapés and Champagne Cocktail on arrival

STARTERS

- A winter warming Bacon, Thyme & Parsnip Soup
- Fresh Lobster, Prawn and Mango Cocktail served with a tangy Lime Vinaigrette
- Duck Confit Terrine served with homemade Mango Chutney
- Smoked Salmon served on a Pomegranate Salad drizzled with a light Honey & Orange Dressing
- Fresh Scallops presented in the shell, topped with a Gratinated Thermidor Sauce
- Homemade Pate made with Roasted Red Peppers and Mixed Nuts accompanied with fried marinated Garlic Tofu and Arabic Flatbread (v)

MAIN COURSES

- Traditional Roast Turkey served with Chestnut & Pork Stuffing, Chipolatas, Duck Fat Roast Potatoes, Honey Glazed Red Cabbage and Seasonal Vegetables accompanied by a classic Turkey Gravy
- Chargrilled Entrecote Steak topped with sliced Truffle and Parmesan Shavings drizzled with Rosemary Infused Oil, served with Dauphinoise Potatoes and Seasonal Vegetables
- Braised Lamb Shank served with Fondant Potatoes, Cauliflower Gratin & Green Beans, drizzled with a Rosemary Port Jus
- Fresh Cod presented on a bed of Pureed Potatoes & Asparagus, topped with a Roasted Pepper and Prawn Pil Pil Sauce
- Creamy Porcini Mushroom and Asparagus Risotto, prepared with Black Rice and Quinoa (v)

DESSERTS

- Traditional Christmas Pudding served with Brandy Cream and a warm Brandy Shot
- Poached Pears served with a rich Chocolate Terrine and Chantilly Cream
- Homemade baked White Cheesecake served with Balsamic Berries
- Baked Apple Crumble served with Crème Anglaise and Redcurrant Berries
- Continental Cheese Plate with homemade Port and Fig Chutney

85€ PER PERSON

Excluding IVA

50% discount applies for children under 10 years old · 10% service charge applicable to groups of 10 and over