

# 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

**90€ per person**

VAT Included

50% discount applies for children under 10 years old | 10% service charge applicable