

# LA SALA™

PUERTO BANUS



*Christmas & New Year delights*

# Christmas Party Menu

## STARTERS

- Classic Prawn Cocktail with Marie Rose Sauce
- Smoked Salmon and Crab Parcel with a Horseradish Crème Fraîche
- Pork and Game Terrine with a Rich Date Compote
- Red Lentil and Celery Soup with a Stilton and Chive Crostini

## MAIN COURSES

- Roast Turkey with Chestnut and Pork Stuffing, Chipolatas, Duck Fat Roast Potatoes and Seasonal Root Vegetables
- Lamb Cutlets with Creamy Chive Mash and a Cherry Jus
- Pan fried Sea Bream with warm Butterbeans and Roasted Vegetables and a Lemon Hollandaise
- Mediterranean Vegetables and Goats Cheese Mille Feuille with a Red Pesto Sauce

## DESSERTS

- Traditional Christmas Pudding with Brandy Cream
- Hazelnut Meringue Torte with Chocolate Sauce and Vanilla Ice Cream
- Homemade Baileys Cheesecake
- Ice Cream selection

**Lunch 29.50€ pp - Dinner 39.95€ pp**

Price includes 10% IVA - Price excludes 10% service charge for groups of 10 or more

Must be booked and pre-ordered in advance.

# Christmas Day Menu

La Sala Canapés and Champagne Cocktail on arrival

## STARTERS

A winter warming Bacon, Thyme and Parsnip Soup

Lobster, Prawn and Mango Cocktail with a zesty Lime Dressing

A rich Game Terrine served with a homemade Plum Chutney

Smoked Salmon served on a Pomegranate Salad drizzled with  
a light Honey and Orange Dressing

Fresh Scallops served in the shell and topped with a Gratinated Thermidore Sauce

## MAIN COURSES

Roast Turkey with Chestnut and Pork Stuffing, Chipolatas, Duck Fat Roast Potatoes,  
Honey Glazed Red Cabbage and Seasonal Vegetables, and a classic Turkey Gravy

Steak Robespierre, Entrecote with sliced Truffle, Parmesan Shavings and Rosemary Oil

Fresh Cod on a bed of Pureed Potatoes and Asparagus,  
topped with a sauce of Roasted Peppers and Prawns Pil Pil

Slow Roasted Mediterranean Vegetables and Goats Cheese Mille Feuille  
drizzled with a homemade Sundried Tomato Red Pesto (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 Chocolate Cheesecake served with Balsamic Berries

Continental Cheese Plate with homemade Port and Fig Chutney

Coffee and Petit Fours

**85€ pp**

Price excludes 10% IVA

Must be booked in advance.

# New Year's Eve Menu

La Sala Canapés and Champagne Cocktail on arrival

## STARTERS

Lobster Salad with Fresh Mixed Green Leaves, Spring Onions, Avocados, Melon, Cashew Nuts, Coriander and Chillies with an Exotic sauce of Mango Chutney and Mayonnaise

Smoked Duck, Fresh Fig and Buffalo Mozzarella Salad drizzled with a Zesty Orange Dressing

Oysters served with a Prosecco Mignonette

Homemade Game Terrine with a Poached Pear and Mulled Wine Jam

Spiced Butternut Squash and Sweet Potato Soup infused with Coconut Cream

## MAIN COURSES

Herb Roasted Leg of Baby Lamb with Rosemary Dauphinoise Potatoes and Sautéed Seasonal Vegetables

Monarch Sirloin Steak with Dauphinoise Potatoes, Foie, Seasonal Vegetables in Rosemary and a rich sauce of Truffle and Port

Pan fried Sea Bream with warm Butterbeans and Roasted Vegetables and a Lemon Hollandaise

Wild Mushroom, Spinach and Brie Wellington, served with Tarragon Cream

## DESSERTS

Assiette of Chocolate

Coffee and Petit Fours

Early Morning Bacon Baguettes

**175€ pp**

Price excludes 10% IVA

**Must be booked in advance.**



# *New Year's Eve Bar Tickets*

Ring in New Year's Eve in our bar with the  
best live music acts.

Enjoy a selection of International Canapés  
and free bar between 8.30pm-11pm.

**Wine - Cava - Beer - Soft Drinks - Spirits\***

**90€ pp**

**\*not including premium brands**

Price excludes 10% IVA