

# CHRISTMAS DAY MENU

La Sala Canapés and Champagne Cocktail on arrival

## STARTERS

A winter warming Bacon, Thyme & Parsnip Soup (Vegetarian option available)

Fresh Lobster, Prawn and Mango Cocktail served with a zesty Lime Dressing

Game Terrine served with homemade Plum 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

## MAIN COURSES

Traditional Roast Turkey served with Chestnut & Pork Stuffing, Chipolatas, Duck Fat Roast Potatoes, Honey Glazed Red Cabbage & Seasonal Vegetables accompanied by a classic Turkey Gravy

Robespierre Entrecote topped with sliced Truffle Parmesan Shavings drizzled with Rosemary Infused Oil, served with Seasonal Vegetables & Dauphinoise Potatoes

Slow Roasted Shoulder of Lamb, Fondant Potatoes, Cauliflower Gratin & Green Beans served with a Rosemary Port Jus

Fresh Cod presented on a bed of Pureed Potatoes & Asparagus, topped with a Roasted Pepper & Prawn Pil Pil Sauce

Slow Roasted Mediterranean Vegetables & Goats Cheese Mille Feuille drizzled with a homemade Sundried Tomato Red Pesto (v)

## DESSERTS

Traditional Christmas Pudding served with Brandy Cream & a warm Brandy Shot

Poached Pears served with a rich Chocolate Terrine & Chantilly Cream

Homemade baked White Cheesecake served with Balsamic Berries

Baked Apple Crumble served with Crème Anglaise & Redcurrant Berries

Continental Cheese Plate with homemade Port & Fig Chutney

**85€ PER PERSON · EXCLUDING IVA**

50% discount applies for children under 10 years old