Festive Menu

Not available on Saturday evenings

2 course lunch £27.00 - 3 course £32.00
2 course dinner £32.00 – 3 course £37.00

STARTERS

1.CRISPY ORIENTAL BEEF
With Chilli jam on cucumber, roast red pepper and mixed leaves with mojito style dressing

2.CRISPY BANG BANG CHICKEN
with oriental style sweet & sour cucumber and rocket salad, chilli jam, harissa dip

3.BRUSCHETTA OF MUSHROOMS
garlic, white wine and parsley in a light cream sauce with rocket

4.SEAFOOD COCKTAIL
Seafood, prawn and smoked salmon cocktail with crème fraiche, lemon and tomato dressing

5. GRILLED GOATS CHEESE CRUMPET
Chargrilled crumpet with grilled goats cheese on apple & beetroot salad with spiced tomato chutney & balsamic syrup

MAIN COURSE

"All served with a selection of green vegetables"

1.ESCALOPE OF TURKEY
Escalope of turkey on braised parsnip, potato and onion with a red wine and sun-dried cranberry jus

2.BEEF BOURGUIGNON
Classic style beef bourguignon, red wine, mushrooms, smoked bacon lardons, shallots, creamy mashed potato

3.ORIENTAL NOODLES
Wok fried oriental noodles and vegetables with chilli, garlic and thai sauce

4.RIGATONI PASTA WITH BOLOGNESE SAUCE
with a hint of chilli, fresh basil and parmesan

5.8OZ SIRLOIN STEAK
8oz sirloin steak with brandy and peppercorn sauce, twice cooked Maris piper chips, tomato compote and crispy onions - *£3.00 surcharge*

6.FILLET OF HADDOCK
Fillet of haddock with lemon brioche crumb, smoked salmon & samphire mash, chargrilled asparagus, lobster, shellfish & tomato bisque

HOMEMADE DESSERTS

1.WARM BAILEYS CHOCOLATE POT
Warm chocolate and Baileys pot with strawberries, toasted marshmallows and warm mini doughnuts

2.CHRISTMAS PUDDING PAVLOVA
Pavlova of iced Christmas pudding parfait with vanilla poached pears, toffee liqueur sauce

3.CHEESE BOARD
Welsh and continental cheese board with chutney, sundried tomatoes, biscuits and bread (£3 surcharge)

4.ETON MESS
A combination of strawberries, whipped cream and meringue with vanilla pod ice cream

5.BAKED CHEESECAKE
Baked white chocolate, lemon & raspberry cheesecake with berry compote

(Available to pre-order from Friday 28th November)
A Non-Refundable & Non-Transferable deposit of £10 per person is required and is available by pre-order only
All guests at the table are required to order from the festive set menu, with no substitutions or combinations from other menus.
Cheques made payable to BROOKES FOOD COMPANY LTD

La Luna
Restaurant • Cocktail Lounge

LA LUNA RESTAURANT - XMAS BOOKING FORM - LUNCH/DINNER *

Company/Group name:	Fax no.
Organiser:	Day & Date Reservation required:
Tel no.	Agreed Time of Reservation:

		Starters #					Mains #						Desserts #					Cost Each	Deposit Paid	To Pay
	Name	1	2	3	4	5	1	2	3	4	5	6	1	2	3	4	5		£10.00	
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Notes:

1) * (please delete as appropriate)
2) # (please refer to xmas menu and tick preferred choice of each group member)
3) Christmas Party menu is only available by pre-booking