

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