



Christmas Eve



2 courses £32 | 3 courses £38

BREADS

WARM FRENCH BREAD

Home baked French bread with rock salt and black pepper butter £5.50

BAKED FLAVOURED BREADS

Variety of home baked breads with marinated and herbed olives & balsamic dipping sauce with parmesan chunks £8.50

GRILLED GARLIC CIABATTA BREAD

£5.50
with cheese £6.50

STARTERS

SOUP OF THE DAY

Mushroom & tarragon soup with a Welsh whisky cheese fondue

SEAFOOD COCKTAIL

Smoked salmon, prawn and seafood cocktail with cucumber salad, crème fraiche dressing

SEAFOOD RISOTTO

Smoked salmon, prawn, haddock seafood risotto, sweet potato, lemon, peas, samphire and parmesan

CRISPY ORIENTAL BEEF

Crispy oriental beef with chili jam on cucumber, red pepper, and mixed leaf salad with 'mojito' dressing

THAI STYLE CRAB & SALMON FISHCAKE

Thai style crab & Salmon fishcakes, zesty mixed leaves, smoked tomato harissa dip & chilli jam

ROAST TOMATO BRUSCHETTA

Roast tomato bruschetta with parmesan shavings, basil pesto, balsamic syrup & rocket

STEAMED BANG BANG CHICKEN BAO BUN

Steamed bao bun bang-bang chicken, Asian slaw, soy, chilli and sesame seed dipping sauce

SPICED GOATS CHEESE & SWEET POTATO BHAJI

Spiced goats cheese and sweet potato bhaji on a yoghurt and mint dressing with a sweet and sour cucumber, lime and chilli salad

MAIN COURSE

*All served with seasonal vegetables and potatoes
(add a side of pigs in blankets, homemade chestnut and thyme stuffing or cauliflower cheese for £4.50 each)*

LAMB SHOULDER

Slow braised lamb shank on leek, pancetta & thyme mash, honey roasted root vegetables, red wine, mint & redcurrant jus

ROAST SIRLOIN OF BEEF

Roast sirloin of beef (served pink) with Yorkshire pudding & homemade beef gravy

ROAST CHICKEN BREAST

Roast chicken breast with chestnut & thyme stuffing, pigs in blankets & homemade gravy

SLOW ROASTED DUCK LEG

Slow roasted duck leg on a confit of potato, onions & butternut squash with a three peppercorn & brandy sauce

FILLET OF SALMON

Fillet of salmon on sweet potato puree, king prawns, asparagus, crushed new & spinach, shellfish & tomato bisque

AUBERGINE RAVIOLI

Aubergine Ravioli, spinach, asparagus with a sauce of tomato, red pepper, olives, basil and parmesan

HOMEMADE DESSERTS

WHITE CHOCOLATE CHEESECAKE

Baked white chocolate, lemon & raspberry cheesecake with berry compote

BAILEYS TIRAMISU

Baileys Tiramisu, layered sponge soaked in baileys and coffee

ETON MESS

A combination of strawberries, whipped cream & meringue with vanilla pod ice cream

CHEESE BOARD

Selection of Welsh cheese board with chutney, sundried tomatoes, biscuits & bread (£3 surcharge)

BREAD & BUTTER PUDDING

Caramelised bread and butter pudding with toffee caramel sauce and vanilla pod ice cream

WARM CHOCOLATE POT

Warm chocolate pot with fresh strawberries and marshmallows and chocolate brownie cubes

LA LUNA HOMEMADE SELECTION OF ICECREAMS

Please ask your server for our current flavours

La Luna

Restaurant • Cocktail Lounge