

Warm home baked French bread with seasoned butter

Starters

- Crispy oriental beef with chili jam on cucumber, red pepper and mixed leaf salad with 'mojito' dressing.
- Seafood and prawns wrapped in smoked salmon with a celery and cucumber coleslaw with a Bloody Mary cocktail sauce
- Goats cheese and Mediterranean vegetable spring roll, on a warm spiced couscous With roast beetroot puree and crispy tandoori onions
- Spanish style king prawns with chili, garlic, paprika and tomato with tangy citrus rocket salad and chargrilled ciabatta bread (£2.95 Surcharge)
- Spiced crab and salmon fishcakes with Thai salad and chili jam
- Cream of tomato, sweet potato and red pepper soup with basil cream

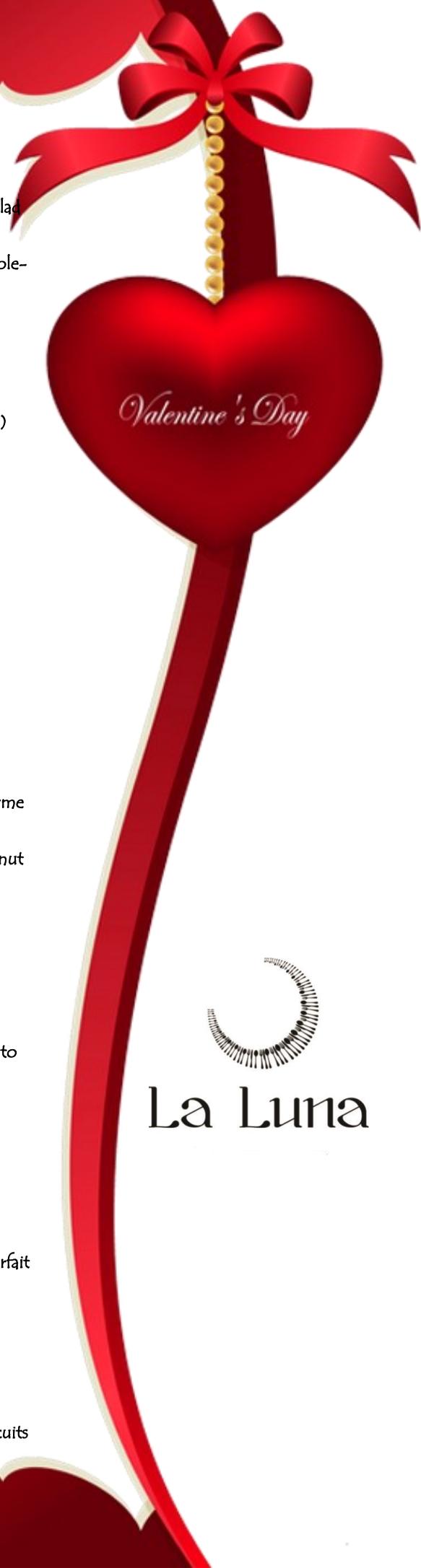
Main Course

- Chargrilled 8oz Welsh Centre cut fillet steak with creamy peppercorn sauce and twice cooked hand cut Maris piper chips (£8.95 Surcharge)
- Slow roasted and honey glazed duck leg on dauphinoise potato with a sweet and sour port and balsamic jus
- Rump of lamb (Served pink) on a confit of parsnips and leek with a lentil, thyme and red wine sauce
- Supreme of poached chicken on a risotto of pancetta, sweet potato and chestnut mushrooms, with a sherry tarragon jus
- Slow braised belly pork on honey roast root vegetables, mustard mash and a cider apple sauce
- Grilled fillet of salmon on crab and fennel mash, chargrilled asparagus, sauce vierge and tempera of samphire
- Sauté of butternut squash, asparagus, mushrooms and spinach on sweet potato puree, with crispy spiced haloumi cheese and tomato fondue.

Desserts

- Warm bread and butter pudding with rum toffee sauce
Serve with vanilla ice-cream
- Baileys Tiramisu
- La Luna chocolate plate of chocolate brownie, iced chocolate and Tia Maria parfait and orange chocolate mousse
- Raspberry and vanilla Crème Brulee
- Baked white chocolate, orange and passion fruit cheesecake with mixed berry compote
- Selection of welsh and continental cheeses with red onion marmalade and biscuits

£32 per person



La Luna