



La Luna

Christmas Day 2019

Homemade spiced fruit mulled wine on arrival

warm home-made flavoured breads with olive oil and balsamic and seasoned butter

To start

Bowl of two soups: spicy carrot and butternut squash / cream of mushroom and tarragon

Rosette of poached and smoked Salmon with king tiger prawns on tomato and cucumber with a lobster, samphire, lemon and shallot dressing

Baked goat cheese in pastry wafer with spiced fig chutney with apple, pine kernel & rocket salad, honey & mustard dressing

Slow cooked and caramelized belly pork on sweet potato, black pudding, confit potato & parsnip with a sweet & sour apple & Welsh cider sauce

Main course

Roast breast and leg of turkey with chestnut stuffing, traditional garnish, home-made cranberry compote

Roast sirloin of beef on bubble and squeak with mushroom chasseur sauce

Supreme of spiced honey glazed duck on a confit of parsnip and pumpkin, with mulled port and balsamic jus and a spring roll of shredded duck

Pan roasted fillet of hake on sauté of king prawns, asparagus, pak choi & cherry tomatoes with a herb & lemon beurre blanc & tempura samphire

Tart Tatin of butternut squash & roast Mediterranean vegetables with asparagus & rocket, red pepper fondue

All Served with a selection of traditional vegetables and potatoes

Dessert

Traditional Christmas pudding with rum toffee sauce and home-made vanilla pod ice-cream

Eton mess with a combination of meringue, strawberries and whipped cream with vanilla pod ice cream

Baked flourless chocolate & almond cake with amaretto liqueur, raspberry puree & after eight ice cream

Baked white chocolate, orange, passionfruit and vanilla cheesecake with mulled berries & lemon curd ice cream

Plate of welsh cheeses with home-made apple chutney, fruit and biscuits

FRESHLY BREWED COFFEE SERVED WITH WARM HOME-MADE PETIT FOUR MINCE PIES

£85.00 per person (Children under 12 £40.00)

£25.00 per person non-refundable deposit upon booking (essential as confirmation of the booking)

Sittings at 12 midday and 3pm please call us on 01443 239 600 to book