

# LAVANTA

## CHRISTMAS PARTY MENU 2018

£26.95

### STARTERS

#### Roasted Tomato Soup

*Homemade bread*

#### Prawn Cocktail

*With avocado and marie rose sauce*

#### Smoked Salmon

*Winter salad leaves and caper dressing*

#### Lamb Kofta

*Marinated with eastern mediterranean spices. served with lavash bread and aleppo chilli sauce*

#### Fresh Sardines Fillet, Chargrilled

*Served with seasonal salad leaves and harissa dressing*

#### Trio of Mediterranean Dips

*Taramasalata, tzatziki and hummus. served with homemade bread*

#### Calamari

*Fresh squid lightly floured and fried served with homemade tartar sauce*

#### Crispy Pastry Rolls

*Spinach, feta cheese, mint and spring onion served with yogurt relish*



### MAINS

#### Traditional Organic Roast Turkey

*Served with sage and chestnut stuffing, seasonal vegetables, pigs in blankets and turkey gravy*

#### Mixed Fish Platter

*Grilled salmon, seabass, red mullet, king scallop, king prawn and sardine fillet with fresh lemon and sauté potatoes*

#### Mixed Grill

*Merguez sausage, lamb and chicken brochette, lamb chop and Aleppo salsa. Served with vermicelli rice*

#### Wild Mushroom & Spinach Risotto

*With pine nuts*

#### Braised blade of lamb

*Served with sauté potatoes, spinach and red wine sauce*

#### Grilled Seabass Fillets

*With roasted Mediterranean vegetables and feta cheese*

#### Pan-fried Chicken Breast

*In a white wine, cream and porcini mushroom sauce ,sautéed potatoes and vegetable's*

#### Vegetable Tagine and Halloumi

*Aubergines, courgettes, peppers, onions cooked in spicy tagine sauce. Served on couscous, yoghurt and coriander relish and grilled halloumi.*



### DESSERTS

#### Christmas pudding

*brandy custard*

#### Chocolate Fondant

#### Baklava

*Served with berry compote*

#### Saffron crème brûlée

#### Ice-cream (Choice of 3)

*Vanilla, strawberry, chocolate, pistachio, mango and lemon*



# LAVANTA

## NEW YEARS EVE DINNER MENU 2018

6 COURSE - £59.95 PROSECCO WELCOME

### COURSE 1

Canapés

### COURSE 2

Oak Smoked Salmon

*White crab meat, greenland prawns  
baby gem, water cress, lime and caper dressing*

### COURSE 3

Aromatic Duck pastries

*sweet chili sauce*

### COURSE 4 (CHOICE OF)

Ras el Hanout Spiced Lamb Loin Fillet

*Served with coriander spiced roasted vegetable's tossed in garlic,  
chopped tomatoes and giant cous cous with mint raita*

Fillet of Beef

*Sautéed butter spinach, fondant potatoes and white truffle sauce*

Pan Roasted Salmon Fillet

*Seared king prawns, baby carrots, asparagus, fondant potatoes  
and saffron cream sauce*

Forest Mushroom and Truffle Risotto

*Spoon leaf spinach, parmesan crisp and shaved black truffle*

Pan Fried Gressingham Duck Breast

*Roasted potatoes, spinach, heritage carrot puree, merlot and morello cherry sauce*

### COURSE 5

Dark Chocolate Ganache

*Pistachio crumbs and hazelnut ice cream*

Baklava

*Mascarpone cream, pistachio crumbs and berry compote*

Individual Tiramisu

*With amaretto liqueur, colombian coffee, savoiardi biscuits, vanilla mascarpone,  
madagascan cocoa powder and chocolate*

### COURSE 6

Teas, Coffees, Petits Fours and Mince Pies