



LAILA

# CHRISTMAS DAY MENU

£ 75 PER PERSON  
£ 35 FOR CHILD UNDER 12

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## STARTERS

### ROASTER CHESNUT & TRUFFLE SOUP

Roasted butternut squash soup, toasted pine nuts, truffle oil, wedge of bread

### CHEESY ARANCINI (V)

Breaded rice ball stuffed with feta and mozzarella cheese served on home made tomatoes sauce

### CARAMELISED GOAT CHEESE

With winter berry compote

### AVOCADO PRAWN TERRINE

Served broiche Rose Marie dipping

### SUCUK SPICE MEATBALLS

With tomato basil sauce

### HUMMUS SMOKE PAPRIKA MELBA TOAST

Drizzle extra virgin olive oil

## MAIN

### NORFOLK TURKEY (CHILD)

Roasted golden crispy skin served with chipolatas stuffing trimmings

### ROAST BEEF (CHILD)

Roast potatoes, roasted vegetabels, yorkshire pudding & beef jus

### MIXED GRILL

Adana, lamb shish & chicken shish, served with rice

### LAMB CUTLETS (3PCS)

Rosemary jus mashed potatoes and seasonal vegetables

### CHICKEN ALFREDO (CHILD)

Linguine with chicken breast, antichoke made with creamy sauce touch of garlic topped with smoked beef

### SEAFOOD LINGUINE (F) (CHILD)

Calamari, prawns, mussels, salmon, basil, garlic, napolitana sauce & olive oil

### SALMON STEAK PAPULITTE

Orange cloves celery bay leaves cooked slowly served quranell spring mash

### SEA BASS (CHILD)

Filletted seabass served bed of mash potato and vegetables with creamy sauce, touch of garlic and parmesan

### VEGETABLE WELLINGTON

Green lentils, butternut squash, beetroot, spinach, vegetarian gravy

## DESSERT

### CHRISTMAS PUDDING (D/C/S)

Traditional festive pudding with brandy sauce

### COINTREAU CREME BRULEE (S/D/C)

Classic french dessert with orange liqueur top with brittle caramelized sugar crust

### ETON MESS (D/GF/N)

Traditional english dessert consisting of a mixture of strawberries or other berries, meringue, and whipped cream.

### FUDGE BROWNIE CAKE (VG/GF/S)

chocolate lover layers of brownie cake are stacked with creamy chocolate frosting

### SAN SEBASTIAN (D/GF/N)

Spain's basque country, famous for its deeply caramelized burn cheese cake with compote

### BAKLAVA (D/N)

Traditional turkish filo & pistachio pastry, served with vanilla ice cream