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Festive Menu

£ 42 PER PERSON

LAILAKITCHEN.COM

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STARTERS

CHERRY BRUSCHETTA (VG) (GF) (DF)

Chopped tomato with basil, balsamic glaze served on top of garlic olive oil burshed 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

RIB EYE STEAK

28 days aged ribeye. Served with chips mixed vegetables and peppers cron sauce

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

GRILLED VEG (V)

Saffrone fresh herb marinated grill veg served with cous cous rice

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