

CHRISTMAS DAY MENU

LA SALA CANAPÉS & CHAMPAGNE COCKTAIL ON ARRIVAL

STARTERS

LOBSTER AND KING PRAWN COCKTAIL

With fresh mango and tangy-lime vinaigrette

PRAWN CARPACCIO

With citrus vinaigrette

DUCK CONFIT TERRINE

With homemade mango chutney

JUMBO TIGER PRAWNS

Coated in a crunchy coconut, lime and sesame panko with asian salad and dipping sauces

VEGAN GREEK SALAD (V)

Crisp cucumber, yellow peppers, cherry tomatoes, Kalamata olives, and red onion, tossed with vegan feta, fresh mint, oregano, and a zesty lemon vinaigrette

THYME AND ROAST PARSNIP SOUP (V)

A classic winter warmer

MAIN COURSES

LA SALA'S FESTIVE ROAST TURKEY

With pork and chestnut stuffing, pigs in blankets, duck fat roast potatoes, honey glazed red cabbage, roasted roots and white wine jus

CHARGRILLED FILLET STEAK (250G)

With sliced truffle and parmesan shavings, dauphinoise potatoes, seasonal vegetables and rosemary olive oil

BRAISED LAMB SHANK

With cauliflower gratin, fondant potatoes, green beans and port-rosemary jus

PAN-FRIED MONKFISH

With kenyan beans, dauphinoise potatoes, carrot confit and tarragon sauce

BEYOND VEGAN COTTAGE PIE (V)

With creamy mash, vegan cheese, seasonal vegetables and red wine jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With chantilly brandy cream

WHITE CHOCOLATE CHEESECAKE

With balsamic berries

CLASSIC LEMON TART

With raspberry coulis

CONTINENTAL CHEESE BOARD

With sticky port and fig chutney

130€ PER PERSON

50% DISCOUNT APPLIES TO CHILDREN UNDER 10 YEARS OLD
10% SERVICE CHARGE IS APPLICABLE