

Christmas Menu

DECEMBER 2019

(Subject to Change)



Starters

- La Quinta's Traditional Prawn Cocktail** in a Light Mayonnaise Dressing
With Mixed Leaf Garnish & Lemon.
- Baked Brie**, Coated in Breadcrumbs with
Summer Fruit Coulis & Salad Garnish. (V)
- Four Seasons** Garden Fresh Fruit
accompanied by a Subtle Calypso Mint Dressing.
- La Quinta's Smooth Chicken Liver Pate** with Red Onion Marmalade,
French Toast & Mixed Leaf Salad.

Main Course

- Roasted Turkey** with Herb Stuffing, Roast Potatoes
Seasonal Vegetables and Cranberry Dressing.
- Baked Salmon Fillet** with Mushrooms, a Light White Wine and
Thyme Sauce with Herb Mashed Potato (**May Contain Bones**).
- Lamb Rump Steak** Slow Braised with Four Spices and Red Wine,
Accompanied by Roast Potatoes plus Seasonal Vegetables.
- La Quinta's Vegetarian Gluten Free Pasta** with an
Arrabiata Tomato Sauce and Grated Parmesan (V).
- La Quinta's Roasted Red Pepper** Stuffed with Mushroom Duxelle Rice
& a Warm Brie Lid, Sautéed Mixed Vegetables,
Roast Potatoes plus a Rich Tomato Coulis (V).

Desserts

- Traditional Homemade Christmas Pudding**
with Caribbean Rum Custard.
- Cream Filled Profiteroles**
with La Quinta's Hot Chocolate sauce.
- Meringue Nest** Topped with Whipped Double Cream and Mixed Berries
A Selection of Fresh Tropical & British Fruits
Sliced and Topped with a Fine Dusting of Icing Sugar.

