

Christmas Menu for December 2018

(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 Cod 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

A Selection of Fresh Tropical & British Fruits Sliced and Topped with a Fine Dusting of Icing Sugar