

La Quinta

RESTAURANT

2017

Events Menu

Starters

- La Quinta's* Traditional Prawn Cocktail in a Light Mayonnaise Dressing with Mixed Leaf Garnish & Lemon Wedge.
- Cured Serrano* Ham with Sliced Fresh Melon and Salad Garnish.
- Sliced Tomato* & Mozzarella Salad with Basil Oil Dressing (V)
- Four Seasons* Fresh Fruit Plate with a Mixed Berry Coulis (V)
- La Quinta's* Smooth Chicken Liver Pate with Red Onion Marmalade, Sliced Toast & Mixed Leaf Garnish.
- Pulled Smoked* Chicken Thigh with Mango Salad and Pine Nuts
- Baked Camembert*, Coated in Breadcrumbs with Summer Fruit Coulis & Salad Garnish.
- Grilled Salmon* Finger Salad with a Poached Egg & Basil, Dill and Olive Oil Dressing. (May Contain Bones)

Main Course

- Succulent Breast* of Roasted Chicken finished with Smoked Bacon Lardons, English Roast Potatoes and a Light Madeira Sauce.
- 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 Dauphinois Potato plus Seasonal Vegetables
- Slow Cooked* Pulled Beef Brisket with English Roast Potatoes and Seasonal Vegetables in a Traditional Gravy and Puff Pastry Topper.
- La Quinta's* Vegetarian Gluten Free Linguini with an Arrabiata Tomato Sauce and Grated Parmesan (V)

Desserts

La Quinta Luscious Hot Rice Pudding with Malibu & Mango
Tantalising Pear Poached with Cinnamon plus a Hot Chocolate Sauce
Cream Filled Profiteroles with La Quinta's Hot Chocolate sauce
Meringue Nest Topped with Clotted Cream and Fresh Mixed Berries
Velvet Milk Chocolate Mouse Tart with Truffle & Clotted Cream.
Deeper Than Usual Lemon Tart of Delicious Crisp Pastry and a Smooth
Lemon Citrus Filling with Cornish Clotted Cream
Cheese and Biscuits available at £4.00 Extra Instead of Dessert.

Extra Cheese Board £6.50

We are very Allergy Aware at La Quinta. Please do not hesitate to call if you wish to discuss this or Specific Dietary Needs