

LA QUINTA RESTAURANT

Events Menu

Starter

- La Quinta's Traditional Prawn Cocktail** In a Light Mayonnaise Dressing with Mixed Leaf Garnish & Lemon Wedge. (DA)(CR)(EG)(CCG)
- Sliced Tomato & Mozzarella Salad** Accompanied by a Basil Oil Dressing. (V)
- Four Seasons Fresh Fruit Plate** Drizzled with a Mixed Berry Coulis. (V)
- La Quinta's Smooth Chicken Liver Pate** Red Onion Marmalade, Sliced Toast & Mixed Leaf Garnish. (DA)(CCG)(MP)
- Baked Brie Coated in Breadcrumbs** With Summer Fruit Coulis & Salad Garnish. (V)(CCG)(EG)(DA)
- Breast of Chicken Kebab** Topped with Homemade Rich Ratatouille, served on a bed of Fresh Salad with a light Mayonnaise dressing. (MU)(EG)
(Gluten and Dairy Free Options Available)

Main

- Succulent Breast of Roasted Chicken** Finished with Smoked Bacon Lardons, English Roast Potatoes, Seasonal Vegetables & a Light Madeira Sauce. (DA)(CCG)
- Baked Salmon Fillet** Accompanied by a Light White Wine, Mushroom and Thyme Sauce with Mash Potato. (May Contain Bones)(DA)(CCG)
- Lamb Rump Steak/Lamb Shank (dependant on availability)** Slow Braised in Red Wine, with four spices & accompanied by Dauphinois Potato & Seasonal Vegetables. (DA)(NU)(CCG)
- Slow Cooked Pulled Beef Brisket** With English Roast Potatoes, Seasonal Vegetables & a Traditional Gravy finished with a Puff Pastry Topper. (DA)(CCG)(SS)(MU)
- La Quinta's Vegetable Wellington** Chefs Puff Pastry Wellington Loaded with Fresh Aubergine, Peppers, Courgette, Celery & Baby Leaf Spinach with a seasonal mixed vegetable accompaniment. (V)(CE)(CCG)(DA)
- Red Pepper** Stuffed with Mushroom Duxell Rice topped with a Warm Brie Lid served with Roast Potatoes, Seasonal Vegetables & a Rich Tomato Coulis. (V)(DA)(MVG)
- Tower of Flat Mushroom** and sliced Tomato layered with melted Brie and surrounded by Vegetable Ratatouille, served with Maris Piper Roast Potatoes and a drizzle of Basil infused Olive Oil. (vegan cheese available) (V)(DA)(MVG)
(Gluten and Dairy Free Options Available)

Dessert

La Quinta's Luscious Hot Rice Pudding With the Tropical Flavours of Malibu & Mango. (DA)

Tantalising Pear Poached with Cinnamon drizzled in a Hot Chocolate Sauce. (DA)(MVG)

Cream Filled Profiteroles Topped with La Quinta's Hot Chocolate sauce. (DA)(EG)(CCG)(MP)

Meringue Nest Layered with Whipped Double Cream & Mixed Berries. (DA)(EG)

Velvet Milk Chocolate Truffle Mousse Tart with a Quenelle of Clotted Cream.

(DA)(EG)(CCG)(SO)(MP)

Deep Lemon Tart Delicious Crisp Pastry Base filled with a Smooth Lemon Citrus Filling Served with Cornish Clotted Cream. (V)(DA)(EG)(CCG)(MP)

Cheese and Biscuits available at £4.00 Extra Instead of Dessert. (DA)(NU)(SS)(EG)(SO)

Extra Cheese Board £6.50

**We are very allergy aware at La Quinta.
Please do not hesitate to call us if you wish to discuss
this or any Specific Dietary Needs.**

Key to Allergen Guidance & Dietary Information

CE – Celery; **CCG** – Cereals containing Gluten (wheat, rye, barley etc); **CR** – Crustaceans (prawns, lobster, crab etc); **EG** – Eggs; **FI** – Fish; **Lu** – Lupin (seeds & flour); **DA** – Dairy produce (milk, cream, butter etc); **MO** – Molluscs (clams, squid etc); **MU** – Mustard (incl mustard seeds etc); **NU** – Nuts; **PE** – Peanuts; **SS** – Sesame Seeds; **SO** – Soya (soy sauce, soya milk, tofu etc); **SD** – Sulphur Dioxide.
V- Vegetarian; **VG** – Vegan; **MVG** – Can be modified for vegans
MP – Manufactured off Premises (may contain nuts etc)

The majority of meals can be modified to comply with dietary requirements.

Our food is prepared in a kitchen where allergens are present.

If you have a food allergy or intolerance, please notify us before you attend or prior to ordering on the night. Full allergen information is available upon request.

Fish and meat dishes may contain bones. Some of our dishes may contain alcohol, please ask a member of staff for more information.