

LA QUINTA RESTAURANT

Christmas Menu

Starter

LA QUINTA'S TRADITIONAL PRAWN COCKTAIL

In a Light Mayonnaise Dressing with a Mixed Leaf Garnish & Lemon. (DA)(CR)(EG)(CCG)

BAKED BRIE COATED IN BREADCRUMBS

With Summer Fruit Coulis & Salad Garnish. (V)(CCG)(EG)(DA)

FOUR SEASONS FRESH FRUIT PLATE

Drizzled with a Mixed Berry Coulis. (VG)(V)

LA QUINTA'S SMOOTH CHICKEN LIVER PATE

Red Onion Marmalade, Sliced Toast & Mixed Leaf Garnish. (DA)(CCG)(MP)

Main

ROASTED TURKEY

Herb Stuffing, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and Cranberry Dressing. (DA)(CCG)

BAKED SALMON FILLET

Accompanied by a Light White Wine Mushroom and Thyme Sauce and Roast Potatoes. (May Contain Bones). (DA)(CCG)

LAMB SHANK

Slow Braised in Red Wine, with four spices & accompanied by Roast Potatoes & Seasonal Vegetables. (DA)(NU)(CCG)

LA QUINTA'S VEGETABLE WELLINGTON

Chefs Puff Pastry Wellington Loaded with Fresh Aubergine, Peppers, Courgette, Celery & Baby Leaf Spinach with Roast Potatoes and a seasonal mixed vegetable accompaniment. (V)(MVG)(CE)(CCG)(DA)

RED PEPPER

Stuffed with Mushroom Duxelle Rice topped with a Warm Brie Lid. Served with Sautéed Mixed Vegetables, Roast Potatoes & a Rich Tomato Coulis (V)(DA)(MVG)

Dessert

TRADITIONAL HOMEMADE CHRISTMAS PUDDING

Served with Caribbean Rum Custard. (CCG)(DA)

CREAM FILLED PROFITEROLES

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

MERINGUE NEST

Layered with Whipped Double Cream and Mixed Berries (DA)(EG)

A SELECTION OF FRESH TROPICAL & BRITISH FRUITS

Sliced and Topped with a Fine Dusting of Icing Sugar. (V)(MVG)

**WE ARE VERY ALLERGY AWARE AT LA QUINTA.
PLEASE DO NOT HESITATE TO CALL US IF YOU WISH TO
DISCUSS ANY SPECIFIC DIETARY NEEDS.**

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.*

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)

www.la-quinta.co.uk

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