

La Quinta

SPRING | SUMMER
MENU

the
Party
VENUE

Starter

PRAWN COCKTAIL

Succulent prawns served in a classic Marie Rose sauce, accompanied by a crisp salad, a warm roll ^(MP) and finished with fresh lemon wedge.
^{(DA)(CR)(EG)(CCG)}

PAN FRIED MUSHROOMS

Sautéed with garlic, fresh herbs and a dash of cream, served on toasted rustic bread ^(MP)
^{(DA)(CCG)(V)(MVG)}

HOMEMADE GARLIC BREAD

Warm French baguette ^(MP) brushed with lashings of roasted garlic, olive oil, fines herbs and finished with a sprinkling of fleur de sal. s.
^{(DA)(CCG)(V)(MVG)}

CHICKEN KEBAB SALAD

Tender breast of chicken skewer, served over fresh salad with Provençal ratatouille and a mustard mayonnaise dressing.
^{(MU)(EG)(CE)}

CRISPY HALLOUMI BATONS

Coated in golden breadcrumbs, drizzled with sweet chilli sauce, ^(MP) mayonnaise, served with a salad garnish.
^{(V)(CCG)(EG)(DA)(SS)}

TOMATO, MOZZARELLA & BASIL

Drizzled with balsamic glaze and a salad garnish.
^{(V)(VG)(MVG)(SD)}

Main

SLOW-BRAISED LAMB SHANK

Tender 12-hour braised lamb shank, served with herby creamed potatoes, roasted carrots, a medley of green vegetables, and a rich gravy jus.
^{(DA)(CCG)(SD)}

CREAMY RED PESTO CHICKEN

Breast of Roasted Chicken stuffed with Red Pepper Pesto on a bed of crushed new potatoes coupled with a light creamy roasted red pepper sauce, roasted carrots and a green vegetable medley.
^{(DA)(CCG)(NU)}

BAKED SEABASS FILLET

Seabass Fillet served on a bed of rich ratatouille, with roasted new potatoes, roasted carrots, green beans and finished with a drizzle of basil oil.
(may contain bones)
^{(DA)(CCG)(FI)(CE)}

TIERED PORTOBELLO MUSHROOMS

Portobello mushrooms, fresh tomato, garlic-infused spinach, and melted Brie, served atop a medley of seasonal vegetables with Provençal ratatouille and roast potatoes. Finished with a drizzle of infused basil olive oil.
^{(V)(MVG)(DA)(CE)}

SLOW-COOKED BEEF EN CROÛTE

Succulent pulled beef brisket, encased in delicate puff pastry, accompanied by roast potatoes, roasted carrots with honey, green vegetable medley and a rich gravy jus.
^{(DA)(CCG)(SS)(MU)}

VEGETABLE WELLINGTON

Mediterranean vegetables encased in golden puff pastry, served with a rich red pepper coulis, roast potatoes, and a medley of seasonal vegetables.
^{(V)(MVG)(CE)(CCG)(DA)}

SPRING PEA & SPINACH RISOTTO

Creamy Arborio rice with sweet spring peas, tender baby spinach, zesty lemon and a touch of white wine. Finished with a delicate Parmesan crisp and fresh pea shoots for a vibrant, seasonal finish.
^{(V)(MVG)(DA)(SD)}

VEGAN, GLUTEN
& DAIRY FREE
OPTIONS AVAILABLE

Please contact us for further details.

Dessert

LEMON TART

Zesty lemon tart accompanied by a quenelle of fresh whipped cream and raspberry coulis.

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

CHOCOLATE PROFITEROLES

Sweetened choux pastry filled with Chantilly cream, coated in warm milk chocolate sauce, and lightly dusted with icing sugar.

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

POACHED CINNAMON PEAR

Tender poached pear infused with cinnamon, accompanied by warm, velvety hot chocolate sauce.

(DA)(MVG)

NEW YORK CHEESECAKE

Drizzled with a mixed berry coulis.

(Gluten Free) (EG)(DA)(MP)

MERINGUE WITH BERRIES

Crisp meringue topped with fresh whipped Chantilly cream, a medley of red berries, and finished with a vibrant fruit coulis.

(EG)(DA)

CHOCOLATE ORANGE TORTE

Decadent chocolate orange torte with a rich brownie base, served with a whipped cream quenelle.

(SO)(DA)(MP)(MVG)

HOT RICE PUDDING

Creamy hot rice pudding infused with Malibu, served with a vibrant mango coulis.

(DA)

CHEESE AND BISCUITS

A selection of fine cheeses served with crisp biscuits, sweet red onion marmalade, and fresh grapes. Available at **£4.00** extra instead of dessert.

Extra Cheese Board £6.50

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

WE ARE VERY ALLERGY AWARE AT LA QUINTA

Please do not hesitate to contact us if you wish to discuss this or any specific dietary requirements.

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 and/or peanuts*)

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.

CONTACT US

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WWW.LA-QUINTA.CO.UK