

CASA

KITCHEN & BAR

**CHRISTMAS
DAY LUNCH**

Christmas Day Lunch

STARTERS

Pumpkin & Roasted Red Pepper Velouté

Focaccia crostini, smoked paprika, toasted pumpkin seeds (V,D,W)

Seared Scallops

Saffron and citrus beurre blanc, crispy fennel, blood orange coulis (M,D,SD)

Lamb Loin

Smoked aubergine purée, pomegranate molasses, Pedro Ximenez reduction, mint and dill oil (SD)

Roasted Celeriac 🌿

Almond Ajo Blanco, toasted pinenuts, smoked paprika oil (V,A,W,B,C)

MAIN COURSES

Roast Turkey

Roast potatoes and parsnips, honey glazed carrots, sage and onion stuffing, pigs in blankets, Brussels sprouts, crispy prosciutto crumb, cranberry turkey jus (D,SD)

Wild Mushroom Risotto

Gran Levante cheese crisp, truffle flakes, fresh thyme (V,D,SD)

Fillet of Beef

Celeriac purée, crisp potato pavé, black garlic and Serrano ham croquette, pickled shallot, Pedro Ximenez jus (D,E,W,C,SD)

Pan Fried Sea Bass

Prosecco and fennel broth, confit fennel, saffron potatoes, herb oil (D,SD)

DESSERTS

Italian Chocolate Panettone

Spiced stewed apple, Amaretto cream, toasted almonds (V,W,D,S,E,A,SD)

Limoncello Panna Cotta

Candied lemon, raspberry compote, crushed meringue (V,D,E,SD)

Dark Chocolate & Chestnut Tart

Chestnut crèmeux, toffee sauce, vanilla ice cream (V,W,D,E,S)

Marsala Poached Pear 🌿

Cinnamon Chantilly cream, toasted almond crumble, olive oil sponge (V,A,W)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian