

CHRISTMAS MENU

24th-25th December 2011

-Starter-

ASSORTED FRESH MUSHROOM WITH MORRELS IN A CREAM SAUCE SERVED ON A PASTRY BASKET (CHAMPIGNONES MIXTA)

OR

STUFFED SPANISH PEPPERS WITH FRESH CRAB MEAT FILLET (PIEMENTOS DEL PEQUILLO RELLENOS CON CARNE DE CANGREJO)

- Soup -

SPANISH PUMPKIN SOUP WITH CHEESE PASTRY CROUTONS (SOPA DE CALABAZA)

- Main Course -

PANSEARED FRESH SOLE FILLET SERVED WITH LEMON & CAPERS SAUCE (LENGUADO PLANCHA)

Fresh Fillet of Lemon Sole, Panseared With Herbs, Served With Fish Reduction Sauce With Lemon, Capers & Herb Sauce, Sautéed Baby Spinach With Basil & Poached Potato

OR

ROASTED TURKEY IN FUSION MARINATION (PAVO DE NAVIDAD)

Served with turkey sauce with apple and raisin, red cabbage, savoury stuffing, roasted potatoes & mango chutney

OR

GRILLED LAMB RACK WITH HERB CRUST (CHULLETAS DE CORDERO)

Grilled Lamb Rack Marinated with Mint Herb Crust served with a Lamb Reduction Sauce, Lyonnaise Potato & Mixed Garden Vegetables with Pesto

- Desert -

LUXURY MIXED BERRIES SERVED WITH ALMOND TUILLE (BAYAS MIXTA)

OR

CARAMELISED RICH SPANISH CUSTARD WITH FRESH BLUE BERRIES

COFFEE OR TEA & COOKIES

RM80++

FELIZ NAVIDAD!

