

LEANDRA THREE COURSE CHRISTMAS DINNER

£23 (Sunday-Thursday)

£25 (Friday and Saturday)

STARTERS

Scottish smoked salmon, salmon mousse, prawns, sweet chilli salsa and mixed leaves
Classic prawn cocktail, marie-rose sauce and tomato salsa salad
Creamy garlic mushrooms on toast, shaved parmesan and truffle oil
Soup of the day and crusty french stick
Chicken liver pate, apple and cider chutney and toasted bread
Goats cheese spring roll, beetroot purée, candied walnut and crispy leaves
Melon and parma ham, berry compote and raspberry sorbet
Greek meatballs, tomato salsa and mixed leaf salad
Warm duck breast salad, thyme croutons, winter leaves, clementine and pomegranate dressing
Tiger prawns wrapped in filo pastry, sweet chilli dip and mixed leaf salad

MAIN COURSES

Devon roast turkey, chipolata, sage and onion stuffing, roast potatoes and vegetables
Braised brisket of beef slow cooked with mushrooms, onions and pancetta,
served with creamy mashed potatoes and seasonal vegetables
Slow roasted belly pork, creamy mashed potatoes, apple purée and vegetables
Grilled chicken breast with either peppercorn or stilton sauce, vegetables and chefs potatoes
Greek moussaka, mixed leaves and rocket salad topped with feta cheese and black olives or served
with seasonal vegetables and roast potatoes
Leandra's creamy chicken or mushroom stroganoff served with basmati rice and seasonal vegetables
Grilled Halloumi and Mediterranean vegetable kebab, Greek salad and basmati rice
Sea bass with caper crushed potatoes, mixed vegetables and lemon veloute sauce
Baked lamb kleftico (£2 supplement), roast potatoes and seasonal vegetables or greek salad
Baked breast of chicken wrapped in parma ham, with a stilton and leek sauce, seasonal vegetables
and chefs potatoes
10oz sirloin steak (£4 supplement), 21 days matured, home cooked chips, grilled tomato, peas and
mushrooms and a choice of pepper, garlic or stilton sauce
Pan fried gressingham duck breast (£2 supplement), creamy mashed potatoes, orange sauce and
mixed vegetables
9oz fillet steak (£7 supplement) 21 days matured, grilled tomato, peas, mushrooms and home
cooked chips

PUDDINGS

Christmas pudding with clotted cream and thick custard
Mulled wine poached pear, ginger and cinnamon pannacotta and raspberry sorbet
Eton's winter mess - chantilly cream, meringue, pistachios, winter berries and strawberry ice cream
Warm chocolate brownie, chocolate sauce and vanilla ice cream
Selection of ices and sorbets on a bed of fruit
Lemon cheesecake with berry compote and lemon sorbet
Chocolate mousse tart, chocolate ganache, clementines and blood orange sorbet