

LEANDRA CHRISTMAS LUNCH

£17 Two Course

£19 Three Course

STARTERS

Soup of the day and crusty french stick
Chicken liver pate, apple and cider chutney and toasted bread
Smoked salmon, beetroot textures and horseradish cream
Goats cheese spring rolls, beetroot purée, candied
walnut and crisp leaves
Melon and parma ham, berry compote and raspberry sorbet
Greek meatballs, tomato salsa and mixed leaves
Pulled pork croquettes, apple and cranberry dressing and mixed leaf salad
Taramasalata, warm pitta bread and mixed salad
Tiger prawns in filo pastry, sweet chilli dip and mixed leaf salad

MAIN COURSE

Roast turkey, chipolata, sage and onion stuffing, roast potatoes and seasonal vegetables. (Beef or
Lamb substitute also available on request)
Ballontine of chicken stuffed with a tarragon mousse, creamy mashed potatoes and mixed
vegetables
Slow roasted belly pork, creamy mashed potatoes, apple purée and seasonal vegetables
Pan fried chicken breast with a choice of sauce (peppercorn or stilton sauce), seasonal vegetables
and chefs potatoes
Greek moussaka, mixed leaves and rocket salad topped with feta cheese and black olives or served
with roast potatoes and seasonal vegetables
Leandra's creamy chicken stroganoff or mushroom stroganoff, each served with basmati rice and
seasonal vegetables
Baked breast of chicken wrapped in parma ham with a leek and stilton sauce, served with vegetables
and chefs potatoes
Grilled Sea bass with caper crushed potatoes, mixed vegetables and lemon veloute sauce
Grilled halloumi cheese and Mediterranean vegetable kebab, Greek salad and basmati rice
Baked lamb kleftico (£2 supplement) roast potatoes and seasonal vegetables
9oz sirloin steak (£4 supplement) 21 days matured, grilled tomato, peas, mushrooms and home
cooked chips

PUDDINGS

Christmas pudding with clotted cream and custard
Chocolate brownie, chocolate sauce and vanilla ice cream
Eton's winter mess – chantilly cream, meringue, pistachios, winter berries and strawberry
ice-cream
Warm sticky toffee pudding, toffee sauce and vanilla ice cream
Lemon cheesecake served with berry compote and lemon sorbet
Sorbets and ices served on a bed of exotic fruit
Mulled wine poached pear, ginger and cinnamon pannacotta, raspberry sorbet

