

Leandra Restaurant

Christmas Dinner — Table Pre-Order Form

PLEASE RETURN ONE FORM PER TABLE

£30
TWO COURSES

£34
THREE COURSES

Friday & Saturday — £2 supplement per person

BOOKING DETAILS

DATE OF BOOKING

TIME OF BOOKING

PARTY NAME

TOTAL NUMBER OF GUESTS

Starters

Soup of the Day

served with crusty bread

☐

Cod & Prawn Fishcake

pickled vegetables, mixed leaf salad and sweet chilli sauce

☐

Chicken Liver Parfait

apple cider chutney and toasted bread

☐

Mulled Wine Poached Pear

whipped goats cheese, beetroot, walnut salad and local honey

☐

Greek Meatballs

tomato salsa and mixed leaves

☐

Trio of Greek Dips

taramasalata, hummus and tzatziki with pitta

☐

Smoked Salmon

thyme & garlic croutons, beets and horseradish crème fraîche

☐

North Atlantic Prawn Cocktail

avocado and classic prawn sauce

☐

Slow Roasted Duck Croquettes

pickled vegetables, micro-coriander and clementine dressing

☐

Sautéed Mushrooms on Toast

button and portobello mushroom sauce on tiger bread, spinach and pea shoots

☐

No Starter

Please tick if not required

☐

Mains

Leandra's Festive Turkey (beef or lamb substitute available on request)

sage and onion stuffing, pigs in blankets, roast potatoes and seasonal vegetables

☐

Festive Brie & Bacon Burger

chargrill beef burger topped with smoked bacon, brie and cranberry sauce, fries and pigs in blankets

☐

Beef Bourguignon

bacon lardons, button mushrooms, baby onions, mash potato and seasonal vegetables

☐

Duo of Duck

duck breast paired with slow cooked duck croquette, spiced orange sauce, vegetables and creamy mash

☐

Slow Cooked Pork Belly

pulled pork croquette, creamy mash, roasted vegetables and apple cider purée

☐

Duo of Fish

salmon and sea bass fillet, caper crushed potato, roasted Mediterranean vegetables, white wine velouté

☐

Greek Moussaka

mixed leaf salad topped with feta and olives, or served with roast potatoes and seasonal vegetables

☐

Leandra's Creamy Chicken Stroganoff

basmati rice and mixed vegetables

☐

Sirloin Steak, 9oz (£5 supplement)

21 days matured, grilled tomato, peas, mushrooms and home cooked chips

☐

Slow Roasted Kleftico

☐

<i>roast potatoes, seasonal vegetables and meat gravy</i>	☐
Stilton & Leek Chicken (pepper or garlic sauce substitute on request) <i>roasted vegetables and chef's potatoes</i>	☐
No Main <i>Please tick if not required</i>	☐

Vegetarian & Vegan Starters	<i>Available as an alternative to any starter above</i>
Soup of the Day <i>served with crusty bread</i>	☐
Mulled Wine Poached Pear <i>whipped goats cheese, beetroot purée, walnut salad and local honey</i>	☐
Duo of Greek Dips <i>hummus and tzatziki with pitta bread</i>	☐
Duo of Melon <i>berry compote and refreshing sorbet</i>	☐
Grilled Halloumi Salad <i>Greek yoghurt, sweet chilli jam and mixed leaves</i>	☐
Moroccan Spiced Falafel <i>hummus, pickled red onion and pomegranate</i>	☐
No Vegetarian & Vegan Starter <i>Please tick if not required</i>	☐

Vegetarian & Vegan Mains	<i>Available as an alternative to any main above</i>
Mediterranean Vegetable Moussaka <i>Greek salad and fries</i>	☐
Leandra's Creamy Mushroom Stroganoff <i>basmati rice and vegetables</i>	☐
Halloumi Burger Stack <i>red pepper hummus, sweet chilli jam and sweet potato fries</i>	☐
Festive Nut Roast <i>slow roasted vegetables and baby potatoes</i>	☐
Chickpea, Butternut & Sweet Potato Curry <i>basmati rice and naan bread</i>	☐
Goats Cheese Spring Rolls <i>beetroot purée, mixed leaf salad and sweet potato fries</i>	☐
No Vegetarian & Vegan Main <i>Please tick if not required</i>	☐

Desserts	
Traditional Christmas Pudding <i>with clotted cream and custard</i>	☐
Chocolate Brownie <i>chocolate sauce, honeycomb and chocolate soil and vanilla ice cream</i>	☐
Leandra's Chocolate Torte <i>vanilla ice cream and mandarin sauce</i>	☐
Sticky Toffee Pudding <i>toffee sauce and salted caramel ice cream</i>	☐
Tiramisu <i>espresso and marsala-soaked sponge, layered with mascarpone cream, with cocoa and chocolate</i>	☐
Lemon Cheesecake <i>lemon curd, berry compote and lemon sorbet</i>	☐
Mulled Wine Poached Pear <i>ginger stem and cinnamon pannacotta and vanilla ice cream</i>	☐
No Dessert <i>Please tick if not required</i>	☐

ALLERGIES & DIETARY NEEDS

Please let us know of any allergies or intolerances within your party when you return this form, so our kitchen can advise accordingly.

PLEASE NOTE

We can only provide one bill per party. Pre-orders help us prepare for your visit – please return this form at least 7 days before your booking date.

Please email your completed form to

leandra.preorder@outlook.com

Leandra Restaurant • Wishing you a very Merry Christmas