

Leandra Restaurant

Christmas Lunch – Table Pre-Order Form

PLEASE RETURN ONE FORM PER TABLE

£25
TWO COURSES

£29
THREE COURSES

Friday, Saturday & Sunday – £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

☐

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

☐

Smoked Salmon

thyme & garlic croutons, beets and horseradish crème fraîche

☐

Trio of Greek Dips

taramasalata, hummus and tzatziki with pitta

☐

Cod & Prawn Fishcake

pickled vegetables, mixed leaf salad and sweet chilli sauce

☐

North Atlantic Prawn Cocktail

avocado, classic cocktail sauce and bread

☐

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

☐

Slow Roasted Kleftico

roast potatoes, seasonal vegetables and meat gravy

☐

Slow Cooked Belly Pork

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

☐

Pan-Fried Salmon 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

☐

Chicken Ballontine

stuffed with a tarragon mousse wrapped in parma ham, creamy mash and meat gravy

☐

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

☐

Stilton & Leek Chicken (pepper or garlic sauce substitute on request)

roasted vegetables and chef's potatoes

☐☐

No Main <i>Please tick if not required</i>	☐
Vegetarian & Vegan Starters Available as an alternative to any starter above	
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 Available as an alternative to any main above	
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>	☐
Mulled Wine Poached Pear <i>ginger and cinnamon pannacotta and vanilla ice cream</i>	☐
Chocolate Brownie <i>chocolate sauce, chocolate and honeycomb soil and vanilla ice cream</i>	☐
Tiramisu <i>espresso and marsala-soaked sponge, layered with mascarpone cream, finished with cocoa and chocolate</i>	☐
Sticky Toffee Pudding <i>caramel sauce and custard</i>	☐
Leandra's Chocolate Torte <i>vanilla ice cream, chocolate soil and mandarin sauce</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