

EL
PRADO
By Martinez

Christmas Menu

3 COURSES - £32PP

STARTER

Homemade Winter Vegetable Soup (v)
Topped with Fresh Spring Onions & Croutons

Home Smoked Chicken & Leek Terrine
Served with a Homemade Festive Chutney & Toasted Bread

Orange & Juniper Berry Cured Gravavlax of Salmon
Served with a Dill & Mustard Honey Dressing

Fan of Gallia Melon
Served with Spanish Serrano Ham & Olive Oil

Crispy Fish Goujons
Fillets of lightly fried mixed Fish with Homemade Tartar Sauce

MAIN COURSE

Prime Fillet Beef Medallions
Served with a Green Peppercorn Sauce

Slow Roast Welsh Lamb
Served on a bed of Roasted Winter Vegetables & a Red Wine Jus

1/2 Pot Roast Pheasant
Served on a bed of Honey Roasted Winter Root Vegetables

Pan-Fried Escalope of Turkey Breast
Topped with a Wild Mushroom & Garlic Sauce, garnished with Pigs in Blankets
& Traditional Festive Vegetables

Pan-Fried Fillets of Seabass
Served with a Caper, Mussel & Cherry Tomato Basil Dressing

Roasted Ratatouille Risotto Cake (v)
Served with Grilled Asparagus & Homemade Tomato Sauce

- All Main Courses served with a choice of Hand-cut Chips or New Potatoes -

DESSERT

Traditional Christmas Pudding with Rich Brandy Sauce
Homemade Vanilla Creme Brulee with Licor 43
Baileys & White Chocolate Cheesecake

- Please note, all Desserts may contain nuts - Please make your
waiter aware of any allergies -

Sides

Panache of Winter Vegetables £4.50 | French Bread £2.90
Garlic Bread £3.60 | Side Salad £4.60 | Peppercorn Sauce £3.65