

PRIMA DONNAS

CHRISTMAS DAY MENU 2016

Glass of Champagne on Arrival

Early Sitting £90 Late Sitting £105

A Discretionary 15% Service Charge will be added to your Bill

STARTERS

Smoked Salmon Carpaccio with Quenelles of Horseradish Cream,
Beetroot & Pea Shoots

Open Lasagne of Roasted Squash & Wild Mushrooms in Marsala & Sage Butter (V)
Spiced Lobster with Celeriac Puree, Baby Fennel & Chilli Dressing (S)

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Chestnut Soup with Foie Gras Ravioli

MAIN COURSES

Traditional Roast Bronze Turkey with Bacon-wrapped Chipolata & Chestnut Stuffing
Scottish Beet Fillet marinated in Port Red Wine with Parsnip Croquettes, Ginger & Orange
Glazed Carrots

Dover Sole & Salmon Plait with Ginger Sauce & Caviar

DESSERTS

Christmas Pudding with Brandy Sauce

Champagne & Raspberry Posset

Sour Cherry & White Chocolate Delight

Banana & Baileys Puff Pastry Slice with a Salted Caramel Glaze

Our Prices are fully inclusive of VAT

All weights approximate uncooked. All our dishes are prepared in our kitchen where nuts, flour, etc. are commonly used, so we cannot guarantee our dishes will be free of traces of these product

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