

CHRISTMAS FAYRE MENU

2 Courses £33 3 Courses £38

(A Discretionary 10% Service Charge will be added to your Bill)

Not Available Saturday Evening

A Glass of Fizz on Arrival

STARTERS

Bubble & Squeak Cake with Poached Egg, Bacon & Hollandaise Sauce
 Grilled Goats Cheese with Pan-fried Pears, Pesto & Tomato Sauce (N) (GF)
 Fresh Soup of the Day (GF)
 Tomato & Cannellini Beans & Nduja Bruschetta (S)
 Gnocchetti Sardi with Creamy Smoked Salmon & Baby Spinach
 Spinach & Ricotta Crêpe on Tomato Salsa & Parmesan Cream Sauce

MAINS

Traditional Roast Turkey, Bacon wrapped Chipolata, Sage & Chestnut Stuffing & Cranberry Sauce (N)
 Rib-Eye Steak with Mashed Potatoes & Diane Sauce
 Corn-fed Supreme of Chicken with Tarragon Jus, Caramelised Shallots & Mashed Potatoes
 Fresh Cod with Duo of Mustard Cream Sauce (GF)
 Steak & Ale Pie with Puff Pastry & Mashed Potatoes
 Sumac Roasted Beetroot & Squash with Halloumi, Broccoli & Mixed Leaves (V) (GF)

SELECTION OF HOMEMADE DESSERTS

Christmas Pudding with Brandy Sauce (N)
 Fresh Fruit Salad (GF) (DF)
 Crème Brûlée (GF)
 Chocolate & Caramel Tart
 Key Lime Pie Cheesecake
 Apple Crumble Blondies with White Chocolate Ice Cream
 Selection of Ice Cream

(S) = Spicy (N) = Nuts (V) = Vegetarian
 (GF) = Gluten Free (DF) = Dairy Free

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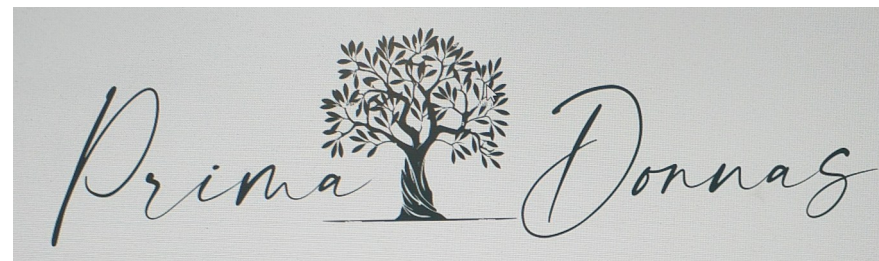
ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE & WE DO NOT ACCEPT ANY RESPONSIBILITY FOR LOST OR STOLEN ITEMS

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Est. 1993



**Try Aperol or Limoncello Spritz
to start your memorable meal!**

8.50



**WE WISH YOU ALL A
VERY HAPPY CHRISTMAS
&
A PEACEFUL NEW YEAR**

Please use your mobile phones courteously, preferably outside on the patio and not on loud speaker. Thank you.

STARTERS

Prima Donnas' Sharing Combination Starters for 2:	
Meatballs, Arancini, Mussels, Herrings, Taramasalata Dip, Tzatziki, Prawn Cocktail with Bread	19
Bread & Butter	3.5
Basket of Bread, Salted Butter & Bowl of Olives	7.5
Garlic Bread	6
Tian of Fresh Crab with Avocado Salsa & Celeriac	16
Bubble & Squeak Cake with Poached Egg, Bacon & Hollandaise Sauce	12
Grilled Goats Cheese with Pan-fried Pears, Pesto & Tomato Sauce (N)(GF)	12
Gnocchetti Sardi with Creamy Smoked Salmon & Baby Spinach	12
Spinach & Ricotta Crêpe on Tomato Salsa & Parmesan Cream Sauce	12
Tomato & Cannellini Beans & Nduja Bruschetta (S)	12
Tomato & Onion Bruschetta for 2 (V)	9.5
Prawn Cocktail with Marie Rose Sauce	11
Fresh Homemade Soup & Basket of Bread (V)	8
Avocado, Crispy Bacon, Mixed Peppers, Spinach Salad, Parmesan & Croutons	9.5
Spiced Beef Carpaccio with Parmesan Shavings, Rocket & Garlic Mayonnaise	11.5
Chicken Noodles with Ginger, Oyster Sauce & Chilli (S)	16
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)	9
Mediterranean Prawns (with heads on) x 4, a la Grecque (Garlic, Olive Oil and a Little Spice) or Cold with Marie Rose Sauce	16

FISH and SEAFOOD STARTERS

½ Dozen Rock Oysters, Natural or Rockefeller 3 each		18
Spanish-style Tiger Prawns with Garlic, Chilli & Olive Oil (S)		14
Fresh Mussels Mariniere (White wine, Shallots, Garlic & Cream)		13.5
½ Lobster starter Hot with Garlic, Thermidor or Cold off the Shell with Salad	Starter	32
Fresh Scallops x 3 with Pancetta, Pea Puree & Sour Cream		14
Greek Mikrolimano Prawns (Tiger Prawns with Feta, Chilli & Tomato Sauce) (S)	Starter 14	Main 19
3 x Mediterranean Prawns with Fresh Scallops & Garlic Butter	as a Starter or Main Course	24
Black Pasta, Scallops, Tiger Prawns, Calamari, Mussels, Olive Oil, Chilli & Garlic (S)	Starter 13	Main 22
½ Lobster with Linguine & Black Tagliolini with Garlic & Chilli (S)	Main	39

FISH and SEAFOOD MAINS

Fresh Hot Lobster with Garlic or Thermidor ½ As a main with Vegetables 38	Whole	54
Skate Wing with Black Butter & Capers, Skinny Fries & Fresh Vegetables		26
Fresh Cod with Duo of Mustard Cream Sauce (GF)		22
Fresh Salmon grilled with Balsamic & Olive Oil, Spinach, Mashed Potatoes & Fresh Vegetables		19
Seafood Linguini with Scallops, Tiger Prawns, Calamari, Mussels, Tomatoes, Chilli & Garlic (S)		21
Fresh Fillet of Sea Bass with Garlic, Chilli, Ginger, Sesame Oil Dressing, Sauté & Fresh Vegetables (S)		21

Hot and Cold Seafood Platter for 2 as a Starter or Main Course

Combination of : Cold Oysters, Smoked Salmon with Prawns in Marie Rose Sauce	1 Lobster	120
Hot Lobster, Mussels, Mediterranean Prawns, Squid, Scallops, Garlic, Chilli & Spring Onions (S)	2 Lobsters	160

PASTA & SALAD MENU

Soup as a starter together with any Pasta or Salad dish 22

Not available on Saturday Evening or Sunday Lunch

SALADS	Main Course
Griddled Halloumi Salad with Vinaigrette, Cos Lettuce & Broccoli (V)	14
Chicken Caesar Salad with Cos Lettuce and an Anchovy & Parmesan Dressing	14
Sweet Pickle Herring Salad with Cos Lettuce, Lemon & Olive Oil Dressing,	
Capers & Broccoli (V)	14
Large Green Salad with Mixed Leaves, Cos Lettuce, Broccoli, Capers & Onions Vegan	14

MAINS

Paella Valenciana with Seafood & Chicken	22
Corn-Fed Chicken Tagliatelle with Chilli, Garlic, Spring Onion & Pine Nuts (S)(N)	18
Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce, & Fresh Vegetables (Vegan)	16
Strips of Beef Stroganoff with Rice Pilau & Fresh Vegetables	24
Corn-fed Supreme of Chicken with Tarragon Jus, Caramelised Shallots & Mashed Potatoes	23
Moussaka, Aubergine, Potato, Chickpeas, Lentils & Homemade Tomato & Peas Sauce, served with Salad of your choice (Vegan)	17
Mixed Bean & Pulse Cassoulet with Broccoli & Sauté Potatoes (Vegan)	17
Chicken Breast Milanese, Linguini & Homemade Tomato Sauce	19
Half Chicken Roasted with Chilli, Garlic, Rosemary, Skinny Fries & Fresh Vegetables (S)	19
Escalope of Veal with Mushroom, Madeira Wine & Cream Sauce, Sauté Potatoes & Fresh Vegetables	19
Rib-Eye Steak with Mashed Potatoes & Diane Sauce	22
Steak & Ale Pie with Puff Pastry & Mashed Potatoes	22
Sumac Roasted Beetroot & Squash with Halloumi, Broccoli & Mixed Leaves (V)(GF)	22

FROM THE GRILL

300 gm Pan-fried Sirloin Steak, Flat Mushrooms, Grilled Tomatoes & Skinny Fries - Pepper or Garlic Sauce, Mange Tout	30
510 gms Chateaubriand for 2, Flat Mushrooms, Grilled Tomatoes, Béarnaise, Pepper or Garlic Sauce, Rocket, Skinny Fries & Selection of Fresh Vegetables	65
Fillet Steak 210 gms, Flat Mushrooms, Grilled Tomatoes & Skinny Fries – Pepper or Garlic Sauce, Mange Tout	32
Surf & Turf: Fillet Steak, Tomatoes, Flat Mushrooms & ½ Lobster with Garlic Butter - Mange Tout & Skinny Fries	58
Calves Liver with Bacon, Champ Potatoes & Fresh Vegetables	22
PD's Homemade Burger with Gherkin, Tomato, Onions & Skinny Fries - With Cheese +1.25	16

SIDE DISHES

Potatoes: Skinny Fries, Mashed Potatoes, Sauté	Each	4
Selection of Vegetables	Each	4
Creamed or Plain Spinach	Each	4
Mixed Salad		5
Greek Salad		8
Chilli Oil		2
Pepper Sauce		3
Garlic Sauce		3

Gluten Free Almost all our dishes can be served Gluten Free. Please ask your Server.

S= contains chillies **N=** contain nuts **V=** vegetarian **GF=**gluten free **EF=**egg free

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES Please let your server know

PASTAS	Starter	Main Course
Beef Meatballs with Linguine & Tomato Sauce, Parmesan Cheese		14
Homemade Ragu Lasagne served with Mixed Salad		14
Linguine with Bolognese Sauce	8	14
Ravioli with Spinach, Ricotta, Tomato, Sage & White Wine Butter Sauce (V)	8	14
Tagliatelle with Fresh Salmon, Dill, Chilli, Garlic and a Cream Sauce (S)		14