



# CHRISTMAS DAY MENU

## MINISTRONE SOUP

Served with herb croutons

## GARLIC & PARMESAN MUSHROOMS

Button mushrooms cooked in garlic, parsley, cream & Parmesan cheese

## HOMEMADE PÂTÉ

Smooth chicken liver pâté served with toast & a festive chutney

## RIBEYE STEAK

Cooked to your liking with a peppercorn sauce

## POLLO GORGONZOLA

Grilled chicken breast in a leek, mushroom, white wine, cream, and Gorgonzola sauce

## LAMB SHANK

Slow-cooked lamb shank in a red wine & root vegetable sauce on a bed of crushed new potatoes

## STARTERS

## LUXURY PRAWN & CRAYFISH TAIL

Icelandic prawns & crayfish tails bound in a classic Marie Rose sauce

## MOZZARELLA IN CARROZZA

Deep-fried mozzarella with a rich tomato sauce

## KING PRAWNS PARISIENNE

King prawns cooked in onions, chives, Pernod, rocket & cream

## SMOKED SALMON & ROCKET

With capers, black pepper, and lemon juice

## MAINS

## ROAST TURKEY DINNER

With all the trimmings

## SEABASS DELLA CASA

Pan-fried sea bass with king prawns, fresh mussels, dill, and tarragon in a cream and tomato sauce

## SALMON AL PEPE

Grilled salmon fillet with a light mustard, pink peppercorn & cream sauce

## ANY PIZZA OR PASTA FROM OUR MAIN MENU

## VEGGIE CANNELLONI

Pasta tubes filled with spinach & ricotta with béchamel & tomato sauce

## DESSERTS

## TIRAMISÙ CHEESECAKE

## CHOCOLATE FUDGE CAKE CHRISTMAS PUDDING

## MIXED ICE CREAM PROFITEROLES

**£20.00 deposit per person**, non-refundable if cancellation within 48 hours.

Preorder required for each table.

If you have any dietary requirements or allergies please inform a member of staff.

**CHILDREN UNDER 12:  
£30.00**

**3 COURSES: £67.95**

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[www.gardarestaurant.co.uk](http://www.gardarestaurant.co.uk)