



RESERVATIONS

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DECEMBER GROUPS

EVENING FESTIVE MENU 2020

18 euros per person
3 courses plus a glass of wine/soft drink/small beer
Christmas cracker on the table

Bread and alioli

Served at the table for each guest

TO START

A trio of appetisers served per person :-

**Caesar salad cup, Salmon pate on a crispy crostini finished with prawns and caviar,
and Lemon, garlic and herb chicken goujon and garlic mayonnaise**

**Vegetarian trio ; Caprese salad cup, Crispy mushroom and alioli,
and baked goat's cheese and pineapple**

MAIN COURSES

**Traditional roast turkey with cranberry compote, pigs in blankets,
sage and onion stuffing with rich turkey gravy**

Roast gammon with a creamy cider and parsley sauce

Roasted winter vegetable hot pot with a crispy goat's cheese gratin

Hake fillets with a lemon, dill and chive sauce

Minute sirloin steak served with a minty onion and red wine jus

All served with vegetables and roast potatoes

DESSERTS

A trio of desserts served per person :-

**Fruits of the forest mini pavlova, Christmas pudding and brandy cream,
and Chocolate and orange shot pot**

OR

Cheese board with apple chutney, celery and biscuits