



CasaMia

FESTIVE MENU

NOVEMBER 23RD - 23rd DECEMBER

LUNCH

2 COURSES - £23.95

3 COURSES - £28.95

DINNER

2 COURSES - £28.95

3 COURSES - £33.95

Starters

HONEY ROASTED CARROT & PARSNIP SOUP(V) (VG)(GF)

Chef's homemade soup with honey roasted carrot, parsnip and a drizzle of truffle oil served with rustic bread

GRAVALAX SMOKED SALMON

Served on a bed of Mediterranean salad

PARMA HAM AND MELON

Honeydew melon wrapped in Parma ham with a honey glaze.

STUFFED PORTOBELLO MUSHROOM

Flat mushroom filled with sundried tomatoes and goats' cheese, served on our homemade plum tomato sauce

Mains

28 DAY MATURED 8OZ SIRLOIN STEAK

served with a Diane Sauce

ROAST TURKEY

with our chefs own Cranberry and red wine jus

8OZ RUMP OF WELSH LAMB

served in a succulent white wine and mint gravy

PAN SEARED FILLET OF SALMON

Served on a bed of freshly prepared rich cream, lemon and dill sauce

(Above dishes served with traditional seasonal vegetables)

MIXED MEAT PAELLA

Diced 28 day matured fillet steak, chicken breast and chorizo cooked with our mediterranean rice and served with pitta bread

MIXED VEGETABLE PAELLA (V) (VG) (GF)

mixed vegetable in our mediterranean rice with pitta bread

Desserts

CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE

BLACK FOREST GATEAU

STRAWBERRY CHEESECAKE

TIRAMISU

TRILLIONAIRE TART (V)(VG)(GF)

Terms and Conditions Apply
£10 deposit per person required at time of booking
Pre orders required for large bookings
Full details :