

La Gabbia Christmas Menu 2010.

To Start

Smoked Salmon wrapped around crab meat and mascarpone cheese on a bed of asparagus spears and a mustard dressing.

Roughly chopped field Mushrooms fried in Garlic, oil and butter on a thick wedge of toasted homemade bread. (v)

Sliced Duck breast on a salad of rocket, black pudding, sundried tomato and pancetta with a course grain mustard vinaigrette.

Chef's Soup of the Day (v)

Chicken liver Pate, with a wedge of thick cut toasted homemade bread and onion Chutney.

Intermediate

Citrus Prosecco sorbet (v)

For Main course

Turkey with Rosemary roast potatoes, cranberry stuffing, roasted root vegetables and bunk bed pigs.

Veal Milanese with spaghetti in a Napoli Sauce and a Citrus wedge

Roasted Red Pepper stuffed with Rice and chunky Ratatouille with a balsamic dressed rocket salad. (v)

Whole Sea Bass, oven baked on a winter vegetable and new potato casserole

Sirloin Steak with Hand cut, homemade chips and chunky Ratatouille with either Peppercorn or mushroom Dianne sauce.

For Dessert

A Trio of Christmas Desserts

Cheeseboard

£19.95/person, Thurs -Sat before 18:00,
£27.95/person, Thurs -Sat from 18:00 onwards.
£19.95/person, Sun -Wed.

Pre-order required 14 days before booking,
£10.00/head deposit required to confirm booking.

**Booking Enquiry Form
La Gabbia Christmas Menu 2010.**

Your Name:

Booking Name:
(e.g company name)

Contact Telephone Number:

Date of Booking:

Time of Booking:

Number in Party:

Deposit Payment method:

Total deposit paid:

Pr-order:
(Starters and mains require pre-order only)

To Start

Salmon:
Mushrooms:
Duck:
Soup:
Pate:

Main Course:

Turkey:
Veal:
Peppers:
Sea bass:
Sirloin Steak: