

CHRISTMAS 2009 - Lunch or Dinner Bookings

Christmas is about good food & good times. Make memories at The Alasia & relax over four courses for lunch or dinner with friends & loved ones. Our food is cooked fresh to order so that you can spend enjoying our atmosphere at this special time of year.

Five course = £35.00 Three course = £23.50

STARTERS

Feta & Cranberry Filo Parcels (DF, V)

Served on a rocket & red chard salad finished with cranberry vinaigrette & cashews.

Pheasant Terrine (GF, DF)

Served on mixed leaves & finished with a Cumberland sauce.

Home Made Minestrone Soup (GF, DF, V)

Our vegetarian version, served with our three cheese & herb toasted ciabatta.

MAINS

Pan-Seared Duck Breast With a Black Cherry & Balsamic Jus (GF, DF)

Slow Roasted Somerset Lamb Shank With a Minted Red Current Jus (GF, DF)

Seasonal Vegetable & Chestnut Casserole With English Mustard Dumplings (GF, DF, V)

Turkey Escalope Rolled With a Lemon & Thyme Force Meat (GF, DF)

All the above served with wilted spinach, honeyed carrots & potato gratin.

Oven-Roasted Fillet of Cod With a Herb Crust (DF) (Ask for GF tagliatelle)

Served with a white wine cream & dill tagliatelle.

DESSERTS

Cappuccino Crème Brûlée (GF, V)

You never want it to end.

Home Made Caramelised Pear Tartlet (GF, DF, V)

It's Champagne season, so what better way to serve than with a Champagne sylibub.

Decadent Chocolate & Baileys Torte (GF, DF, V)

With a scoop of Somerset real Stem Ginger ice cream.

CHEESE BOARD FOR EACH TABLE

Selection of cheeses, crackers & fig chutney

ENGLISH BREAKFAST TEA OR COFFEE WITH MINCE PIES

(Gluten free mince pies will be available if pre-ordered)

GF = gluten free DF = dairy free V = vegetarian

Our produce is fresh and prepared here at The Alasia using only quality ingredients from suppliers who share our food philosophy. Eating food is an experience and The Alasia is about serving you home made, good food in a relaxed environment. We are gluten free and dairy free wherever possible without compromising taste and quality.

Our food is not produced in a nut free environment.