



MARIMONTE



CHRISTMAS MENU

Available from Monday 27th November until Monday 8th January 2018.

3 courses - £29.95 per person

Christmas day £39.95

FREE BOTTLE OF HOUSE WINE FOR BOOKINGS OF 10 PEOPLE OR MORE!

We will be taking deposits for all bookings made, this deposit is non-refundable at the cost of £5pp.

Pre-order required for parties of 10 or more.

STARTERS

Bride Soup

Delicious lentil and herb soup served with Turkish Bread.

Prawn Cocktail

Served with marierose sauce and Tortilla.

Trio of Dips

Selection of Tzatziki , Humus , roasted pepper and Feta with Turkish Bread.

Garlic Mushrooms

Mushrooms in a creamy Garlic sauce served with focochia bread.

Honeydew Melon

Honeydew Melon fans served with fresh orange and cranberry sauce finished with parmesan shavings.

MAINS

Apricot Lamb

A braised chunk of lamb shoulder on the bone cooked with apricots, cinnamon, lemon juice finished with toasted pine nuts served with Turkish rice and Rosemary potatoes.

Roast Beef

Slow roasted beef on a bed of creamy mashed potatoes, served with roasted vegetables and gravy.

Roast Turkey

Slow roasted Turkey on a bed of creamy mashed potatoes, served with roasted vegetables and gravy.

Spinach Salmon

Steamed salmon fillet cooked with cherry tomatoes, lemon, garlic, olive oil and herbs served on a bed of spinach sauté.

Vegetarian Mousakka

Layers of roasted mixed vegetables, mozzarella, and parmesan cheese finished with Bache med sauce served with fresh salad.

DESSERTS

Baklava

Layers of filo pastry cooked with walnut, pistachio nut and honey served with vanilla ice cream.

Christmas pudding

Traditional Christmas pudding served with rum sauce.

Crème Brûlée

Ice cream sundae

Vanilla ice cream with juice, marshmallow, chocolate buttons, bits and ice cream juice.

Fresh fruit salad
chunks of mixed fruit.