

Casa Christmas Party Menu

3 – course lunch or dinner

pre-order essential for this menu

A £10 per person non-refundable/non-transferrable deposit will be required to secure your booking

WELCOME DRINK – CHRISTMAS SANGRIA (for Prosecco add £2)

STARTERS

ANTIPASTI (GF available)

Cured meats, olives, sunblush tomatoes & bread

ROASTED BUTTERNUT & AUBERGINE with TAHINI & ZAA'TAR GF DF Vegan

Homemade Egyptian tahini sauce with Middle Eastern spiced sprinkles!

BAKED CAMEMBERT with CRANBERRY CHUTNEY v (GF available)

Baked pots of gooey camembert served with our homemade cranberry chutney & fresh bread

LAMB KOFTAS with HUMMUS & POMEGRANATE GF

Homemade spicy middle eastern koftas served with salad & cooling tzatziki

GARLIC MUSHROOMS on BRUSCHETTA v (GF available)

Button mushrooms cooked with fresh garlic, white wine & finished with cream

MAINS

HALLOUMI & ROASTED MED VEGETABLES with CHIMICHURRI DRESSING GF v

Roasted root vegetables with homemade chimichurri dressing topped with griddled halloumi

FETA or AVOCADO & POMEGRANATE SALAD v/Vegan GF

Our now famous salad!

(leaves, quinoa, carrot, feta, pumpkin seeds, dried cranberries & pomegranate seeds with a pomegranate molasses dressing)

CHESTNUT & AUBERGINE TAGINE with BEJEWELLED RICE Vegan DF GF

A punchy vegetable tagine with a seasonal twist served with bejewelled rice

CHICKEN TAGINE GF

Fragrant, creamy, saffron chicken & apricot tagine served with be-jewelled rice & shirazi salad

PORK BELLY GF DF

Slow roasted belly pork, infused with our garlic, cumin & fennel marinade - served with Moroccan potatoes, braised red cabbage, aioli & crackling

PERSIAN LAMB GF DF

Lamb marinated in a aromatic Persian spice mix & slow cooked for 5 hours. Served with be-jewelled rice, shirazi salad & homemade date & tamarind sauce

DESSERTS

MINCEMEAT FILO PARCEL with CINAMMON & HONEY ICE CREAM v

Homemade 'baklava' style pastry served warm with local luxury ice cream

VANILLA ICE CREAM with BOOZY SULTANAS v GF (Vegan available)

Golden sultanas soaked in Pedro Ximenez sherry served with local luxury vanilla ice cream

WHITE CHOCOLATE & RASPBERRY CHEESECAKE v GF

Rich creamy white chocolate and raspberry cheesecake with a brulee topping – served with raspberry coulis

CHEESE PLATE v (£2 supplement)

A selection of 3 cheeses with celery, fruit & biscuits

PRICE £30 per person

A 10% discretionary service charge is added to group bookings

Christmas Mezze Sharing Menu £29.50 per person

(for groups of 8 or more a pre order required minimum of 3 days before plus a £10 per person non-refundable/non-transferrable deposit will be required to secure your booking)

Welcome drink

Glass of Christmas sangria

Welcome

Olive mix

Spicy nut mix

Baked camembert with balsamic onions & homemade cranberry chutney

Bread baskets with oils & balsamic

Middle Eastern Mezze

Creamy saffron chicken & apricot tagine

Chestnut & aubergine tagine

Be-jewelled rice

Braised red cabbage with halloumi or belly pork

Falafel with chimichurri hummus

Feta or Avocado & pomegranate saad

(leaves, quinoa, carrot, feta or avocado, pumpkin seeds, dried cranberries & pomegranate seeds with a pomegranate molasses dressing)

Dessert

Fresh fruit platters served with homemade chocolate dipping sauce

Christmas Tapas Sharing Menu £27.50 per person

(for groups of 8 or more a pre order required minimum of 3 days before plus a £10 per person non-refundable/non-transferrable deposit will be required to secure your booking)

Welcome drink

Glass of Christmas sangria

Tapas round one

Olives

Chorizo chipolatas

Manchego cheese & almonds

Homemade aioli & bread

Tapas round two

Iberico ham croquetas with cranberry chutney

Boquerones (marinated anchovies)

Spanish fish stew

Tapas round three

Meatballs

Patatas bravas

Garlic mushrooms

Roast belly pork with roasted root veg & chimichurri (Halloumi for vegetarians)

Carrot & fennel salad with goats cheese

Dessert

Fresh fruit platters with homemade chocolate dipping sauce

A 10% discretionary service charge is added to group bookings of 8 or more

PLEASE BE AWARE THAT THIS MENU IS SUBJECT TO AVAILABILITY & AT TIMES EVEN WITH PRE-ORDERS THERE IS A NEED TO SUBSTITUTE. WE WILL OF COURSE LET YOU KNOW & THE DISHES WILL BE OF A SIMILAR STYLE & VALUE