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RUSTIQ



Christmas
Menu





• Starters •

BREAD & DIPS TO START

Balsamic Reduction, Basil Olive Oil, Humous, Tzatziki

BABA GANOUSH (Vegan)

Mezze Consisting of Chopped Grilled Aubergine, Grilled Red Pepper, Olive Oil, Garlic, Onion, Pomegranate Syrup And Lemon

CHORIZO

Cooked With Fresh Coriander, Served with Patata Bravas

MASALA FRIED CHICKEN

Pan Fried Chicken Cubes in Our Very Own Homamde Masala Sauce

FRENCH CAMEMBERT

Baked with Rosemary and Garlic. Served with Cranberry Sauce and Bread

PRAWN TEMPURA

Served With Sweet Chilli Sauce

SEA BASS FILLET

Grilled Sea Bass With Olive Oil, Parsley, Thyme And Tarragon

• Main Meals •

RIBEYE STEAK

SAUCE OPTIONS: Peppercorn, Gorgonzola

MARINATED GRILLED LAMB SKEWER A

PAN FRIED CHICKEN & PRAWNS

Chicken Breast and Prawns Cooked with Cherry Tomato a Creamy White Wine Sauce

GRILLED SALMON STEAK

Served on a Bed of Asparagus with Butter, Garlic, White Wine and Lemon Sauce with Roasted Vegetables

VEGAN PLATTER

Humous, Baba Ganoush, Guacamole, Roast Vegetables, Asparagus, and Salad

• Desserts •

CHOCOLATE FONDANT

Served with Gelato Ice Cream

TIRAMISU

HAZELNUTS PISTACHIO CAKE

MENORQUINA COCONUT ICE CREAM

Real Coconut Ice Cream in Half Coconut Shell

£36,95
per person