

Christmas Party Night Menu 2023

Carrot and lentil soup with feta crumb and fresh thyme (GFA)

Cullen Skink (GFA)
(Creamy smoked haddock, leek and potato soup)

Whipped goats cheese on toasted bruschetta with compressed pear, smoked bacon and honey (GFA)

Smoked salmon, black pepper and lime pate with crispy shallots and Machbanks cornbread (GFA)

Panko breaded mushrooms with radicchio leaves, garlic and spicy nduja mayonnaise

Haggis cigars with sweet chilli dipping sauce and dressed leaves



Butter roasted British turkey crown served with sage and onion stuffing (GFA)
pigs in blankets, roasted potatoes, baby carrots, shredded Brussel sprouts and rich turkey gravy

12 hour roasted prime beef, Yorkshire pudding (GFA)
roasted potatoes, baby carrots, shredded Brussel sprouts and rich beef gravy

Roasted Italian Porchetta. pork belly stuffed with apple, chorizo and rosemary served with mustard sauce,
shredded greens and roasted potatoes (GFA)

Chicken schnitzel with citrus sauce, green beans, spring onion and roasted garlic mashed potatoes

Pan fried fillet of seabass with a white wine, baby shrimp and dill sauce served with potato pave (terrine) (GFA)

(Please ask your server for Vegetarian/Vegan Menu)



Christmas pudding sundae with butterscotch sauce and brandy cream

Homemade sticky toffee pudding with vanilla ice cream and toffee sauce (GFA)

Passion fruit panna cotta with coconut shortbread cookies (GFA)

Cheese board with crackers and house chutney (GFA)

£48.95 per person

(GFA) Gluten Free Adaptable (Please make sure your server is aware)

We've got Christmas all wrapped up at Casa Mia

If you have any allergies or dietary requirements please notify your waiter. Please note that some of the dishes may contain nuts

