

Christmas Party Night Menu 2025

Cream of chestnut mushroom soup, cheese and truffle toast (GFA)

Chorizo and Lockerbie cheddar croquette, jalapeno ranch

Mozzarella, fiery pickled beetroot, Parma ham salad, blood orange dressing (GFA)

Haggis cigars, sweet chilli dipping sauce

Tiger prawn pil pil, ciabatta crouton (GFA)



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

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

Maple duck tataki, dauphinoise potatoes, salt and chilli onions, teriyaki sauce

Glazed chicken breast, wild mushroom and lemon arancini, crispy shallots, red wine jus (GFA)

Pan fried seabass fillet, celeriac puree, bok choy, chilli lime and tamarind sauce (GFA)

(all dishes served with roast potatoes for the table)



Passion fruit posset, coconut shortcake (GFA)

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

Dubai chocolate and pistachio mousse (GFA)

Glazed brioche toast, French brie, blackcurrant curd, honey

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

VEGAN MENU AVAILABLE UPON REQUEST

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

We've got Christmas all wrapped up at Casa Mia

