Casa Mia

Modern European Cuisine

Christmas Menu 2026

2 Courses £33.95 3 Courses £38.95

Starters

Cauliflower cheese and misosoup, toasted pine nuts (GFA)

Breaded camembert, winterberry and mulled wine jam

Hand rolled haggis cigars, sweet chilli dipping sauce

Sambuca flambeed tiger prawns on toasted foccacia (GFA)

Duck liver parfait, smoked duck, toasted brioche, blood orange gel (GFA)

Main Course

Butter roasted british turkey crown, sage &onion stuffing, pigs in blankets, baby carrots, shredded Brussel sprouts, rich turkey gravy (GFA)

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

Pan seared duck breast, carrot & ginger puree, roscoff onion, pickled brambles (GFA)

Roast supreme of chicken stuffed with mushroom & tarragon duxele, parsnip puree, roast chicken & Madeira jus (GFA)

Fillet of hake, broccoli puree, compressed cucumber, Champagne sauce (GFA)

(all dishes served with roast potatoes for the table)

Dessert

Sticky toffee pudding, vanilla ice cream, toffee sauce (GFA)

Classic Italian tiramisu

Cranachan semifreddo, oats, whisky, honey, raspberry puree (GFA)

Rum, golden raisin and blue cheese tart, apple & walnut salad

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

Why not Upgrade to

Ladies and Gents Who Christmas 2026

3 courses and 3 glasses of wine, prosecco or peroni £50.95

(Glass Sizes: 175ml wine, 125ml prosecco, 378ml- schooner peroni)

VEGAN MENU AVAILABLE UPON REQUEST

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 nut