La casa flamenca

Christmas Party

COURSE MENU

2 COURSE MENU
(No Dessert)
£28.95 per person
Choose One Starter & One Main

3 COURSE MENU
(With Dessert)
£32.95 per person
Choose One Starter, One Main & One Dessert

STARTERS

Choose One

Almond Soup
Traditional Spanish almond soup, prepared using an authentic Spanish recipe.

Carrot & Coriander Soup
Carrot and coriander soup, served with crispy croutons.

Baked Camembert
Oven-baked Camembert with rosemary, served with a selection of breads and cranberry sauce.

Marinated Mushrooms
Marinated mushrooms prepared using a traditional Spanish recipe, served with bread.

Vegetable Tortilla
Traditional Spanish potato and onion omelette with vegetables, served with tomato sauce.

MAIN COURSES

Choose One

Beef / Vegan Meatballs
Homemade beef or vegan meatballs served in a rich tomato sauce.

Roast Turkey
Roasted turkey breast served with gravy and Yorkshire pudding.

BBQ Pork Ribs
Tender pork ribs coated in BBQ sauce, served with crispy onions.

Creamy Mushroom Chicken
Tender chicken cooked in a creamy mushroom sauce.

Honey Sausage
Grilled honey-glazed sausage served with mustard sauce.

Smoked Salmon Salad
Scottish smoked salmon served with fresh mixed salad leaves and a tangy Marie Rose sauce.

Pan-Fried Sea Bass
Pan-fried sea bass served with a buttery lemon sauce.

Cod Fillet
Cod fillet cooked in a creamy garlic and white wine sauce.

SIDES

Please remember to choose your side with your main course.

Choose One - Included With Your Main Course

- Mashed Potatoes
- Sweet Potato Fries
- Buttery New Potatoes
- Buttery Mixed Vegetables

DESSERTS

Choose One

Apple Crumble
Golden-baked crumble topping filled with juicy apple fruit filling, served with warm custard.

Christmas Pudding
Traditional Christmas pudding served with a rich brandy sauce.

Tarta de Santiago
Our homemade version of the traditional Spanish almond cake, served with Pedro Ximénez (dessert wine).

2026