

# CHRISTMAS MENU

## STARTERS

### MACKEREL

Mackerel fillet cooked in cherry tomatoes, garlic and chilli, served with toasted bread.

### GOATS CHEESE TART

Goats cheese tart served with caramelised onion on a bed of missed salad and balsamic glaze.

### CHICKEN LIVER PATE

Chicken liver pate, served with toasted ciabatta bread and caramelised onions.

### MUSHROOM SOUP

Served with toasted bread.

## MAIN DISHES

### TURKEY

Traditional Christmas turkey, served with a selection of seasonal vegetables and roast potatoes.

### SWORDFISH

Grilled swordfish, cooked in a capers and butter sauce.

### CHICKEN VALDOSTANA

Pan fried chicken breast topped with Parma ham, tomato sauce, oven baked with mozzarella cheese.

### BUTTERNUT SQUASH RISOTTO

Arborio rice cooked in vegetable stock, finished with butternut squash and parmesan shavings.

ALL MAINS COME WITH VEGETABLES OF THE DAY.

GLUTEN FREE AND VEGAN OPTIONS ARE AVAILABLE (PLEASE SPEAK TO A MEMBER OF STAFF).

## DESSERTS

### CHRISTMAS PUDDING

Christmas pudding, served with brandy custard.

### BANOFFEE PIE

Biscuit crumb base topped with bananas, toffee sauce & cream with a light cocoa powder dusting.

### CHEESE BOARD

Selection of cheeses and biscuits.

### MIXED ICE CREAM

A selection of Italian mixed ice creams.

## PRICE PER PERSON

LUNCH: 2 COURSE £20.95 // 3 COURSE £25.95

EVENING: 2 COURSE £25.95 // 3 COURSE £31.95

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