

## *Christmas Day at La Finca*

*Mulled Wine and Canapes*

\*\*\*

*Spinach and potato soup plays host to flocked sour cream and chive snippets*

*Crowned Cantaloupe Melon holds fresh strawberries steeped in port and a  
cranberry-caud sorbet*

*Smoked Salmon parcels filled with peeled Prawns in traditional marie rose sauce*

*Our homemade country Chicken pate is topped with port wine jelly served with  
raisin toast and small leaf salad*

\*\*\*

*'Traditional Turkey with Original trimmings'*

*At La Finca we only roast whole fresh Turkey for our Christmas Fayre, sliced and  
plated with sage and onion seasoning, Cranberry sauce, bread sauce, roast gravy,  
fresh seasonal vegetables and roast potatoes and chipolata- bacon rolls.*

*Roast Sirloin of Beef has batter puddings and pan reduced gravy with fresh seasonal  
vegetables and roast potatoes*

*Salmon with Cava and Grapes Veronique sauce, nestled upon creamed potato, served  
with our fresh seasonal vegetables*

*Roast Beets and Roots Press with caramelised shallots and red wine balsamic sauce*

\*\*\*

*Home cured Christmas Pudding with Stout is served with lashings of creamy  
Brandy Sauce*

*Coconut and White Chocolate Snow Tranche served with fruit coulis and biscuits*

*Rich Chocolate and Drambuie Tort with burnt orange slices and sweet biscuits*

\*\*\*\*

*Sweet Mincemeat slice is served with your after meal Coffee and liqueurs  
Wine and Water included  
80 € Adults 55 € Children*

*To Make a reservation please call 968 175 000 Ext. 2228*