



Azaaya

# Christmas Eve

M E N U

**3 COURSE MEAL - 34,95pp**

## STARTERS

**Freshly prepared soup of the day (V)**

**Hot Tiger Prawns**, with garlic butter & herbs.

**Crispy duck salad**, baby spinach, cucumber, spring onion tossed in a balsamic dressing.

**Cypriot lamb meatballs**, in a rich home-made tomato sauce with toasted garlic crostini.

**Spinach and ricotta ravioli**, with a creamy tomato, bechamel, parmesan & basil sauce (V)

## MAIN COURSES

**Medallion of beef**, (£5.00 supplement charge) with creamy mash, garlic spinach, and pink peppercorn sauce.

**Kleftiko**, slow braised lamb shoulder served with creamy mash, Tenderstem broccoli & lamb jus.

**Pan roasted salmon supreme**, served with new potatoes, Tenderstem broccoli, lemon butter, and dill sauce.

**Duck leg confit**, served with roast new potatoes, sauteed spinach & roasted black garlic reduction.

**Wild mushrooms risotto**, with roasted peanuts and parmesan shavings (V)

## DESSERTS

**White chocolate & honey crumb cheesecake**, served with cream.

**Panna cotta** with winter berries compote.

**Warm Chocolate Brownie**, served with pistachio ice cream.

*An optional gratuity of 12.5% will be added to your bill.*

*Please ask a member of management for additional allergen information*

We handle numerous allergens in our kitchen and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens.