

Moniques

CHRISTMAS MENU 2020

Free Christmas Cocktail upon Arrival

Starters

MONIQUE'S PRAWN COCKTAIL

HOMEMADE CHICKEN LIVER PARFAIT

SMOKED APPLEWOOD CHEDDAR & LEEK GRATIN (V)

LAMB CIGARS

North African spiced lamb mince wrapped in crisp filo pastry with a harissa yoghurt dip

ANTI-PASTI OF INDIVIDUALLY CURED ITALIAN MEATS

with mozzarella pearls, grilled artichoke, sundried tomatoes & crostini

CURRIED PUMPKIN SOUP

with mini onion bhaji (ve)

Mains

All main dishes are served with traditional trimmings; pigs in blankets, roast potatoes, Christmas Vegetable Medley, Leeks in Cheese Sauce, and sage & onion stuffing.

MONIQUE'S TRADITIONAL ROAST TURKEY CHRISTMAS DINNER

MEDALLIONS OF BEEF FILLET WITH PEPPERCORN SAUCE

ROLLED FILLET OF PORK

with an apricot, sage & sausage meat stuffing

SALMON EN CROUTE

Fillet of salmon wrapped in puff pastry with a spinach & mushroom filling

HOMEMADE NUT ROAST (VE)

Homemade roasted loaf, of lentils, mixed nuts, leeks, & apricots, with a roasted shallots & garlic gravy

Desserts

HOMEMADE CHOCOLATE FUDGE YULE LOG

with Chantilly cream

SWEET FONDUE

Swiss style hot cheese fondue with strawberries, apple, and grapes with chocolate chip brioche crostini for dipping

HOMEMADE CHRISTMAS PUDDING CHEESECAKE

with vanilla ice cream

CREAM OF COCONUT RICE PUDDING AND VEGAN CHOCOLATE SHAVINGS (VE)

£30.00 per head

Bookings for Tuesdays or Wednesdays receive a 10% discount from the food menu

Upgrade your Christmas meal with the 2 Hour Drink Package - £20 p.p. Alambra, Red, White & Rose house wine are included.

To make a reservation please call us on 200 66100 or e-mail manager@moniquesbistro.gi