

# CHRISTMAS PARTY MENU

LUNCH - £26.95 \* DINNER- £31.95 \*

Minimum 6 people available between 1st to 24th December

## STARTER

LEEK AND POTATO SOUP (V)

MUSHROOM CROSTINI (V)

served with cherry tomatoes caramelised red onion and cranberry chutney, and drizzled with cream of balsamic vinegar

SMOKED SALMON

with dill mascarpone, capers, and finished with a fresh lemon dressing

CRISPY BRIE WEDGES

brie cheese wedges in crisp breadcrumbs served with cranberry sauce

CHORIZO AND POTATO SALAD

chorizo sausage, baby potatoes, red peppers, aubergine, cherry tomatoes, green beans in olive oil and balsamic vinegar

## MAIN COURSE

TRADITIONAL ROAST TURKEY

served with seasonal vegetables, roast potatoes, chipolata sausage wrapped in pancetta stuffing and turkey sauce

CLASSIC BEEF STROGANOFF

served with rice in creamy mushroom sauce

SLOW COOKED BELLY OF PORK

sage mash, festive spices, bramley apple butter, crackling, red wine jus and seasonal vegetables

FILLET OF HAKE FISH

served in bed of tomato coulis in ratatouille sauce

ASPARAGUS AND DOLCEALATE RISOTTO

caranoli rice in creamy gorgonzola cheese and fresh asparagus

## DESSERT

STRAWBERRY CHEESECAKE

CHRISTMAS PUDDING with brandy sauce

CHOCOLATE BROWNIE served with vanilla ice cream

SELECTION OF ICE CREAMS OR SORBETS

(3 scoops) chocolate, vanilla, strawberry, pistachio & salted caramel

more vegan and vegetarian option available on request

# CHRISTMAS DAY MENU

£75.95 \* PP

with Eggnog cocktail inclusive

## STARTER

PRAWN COCKTAIL

served in rosemary sauce

RISOTTO GORGONZOLA & HAZELNUTS

PARMA HAM, GOATS CHEESE AND FIG BRUSCHETTA

BRESAOLA AND PARMESAN PARCELS

Italian cured beef with parmesan, rocket leaves, chives and lemon dressing

SPINACH AND HERB ROULADE WITH FRESH SALMON & CREAM CHEESE

served with saffron mayonnaise

TIGER PRAWNS

pan fried with garlic butter, chilli and parsley sauce

## MAIN COURSE

TRADITIONAL ROAST TURKEY

served with seasonal vegetables, roast potatoes, chipolata sausage wrapped in pancetta stuffing and turkey sauce

RIBEYE STEAK

served with Portobello mushrooms, caramelised onion, roasted cherry tomatoes, homemade chunky chips, and rocket leaves

SLOW COOKED BELLY OF PORK

sage mash, festive spices, bramley apple butter, crackling, red wine jus and seasonal vegetables

WHOLE RED MULLET

red mullet oven baked with orange and rosemary, served in crushed potatoes

GREEK YOGHURT AND BEETROOT RISOTTO

caranoli rice in creamy beetroot and butter with fresh yoghurt

## DESSERT

CHRISTMAS PUDDING with brandy sauce

ETON MESS served with cream, berry compote and meringue

SELECTION OF ICE CREAMS OR SORBETS

(3 scoops) chocolate, vanilla, strawberry, pistachio & salted caramel

more vegan and vegetarian option available on request

# BOXING DAY MENU

£30.95 \* PP

## STARTER

LEEK AND POTATO SOUP (V)

GREEK FILO PASTRY PARCELS (V)

filo pastry filled with spinach, sun blushed tomatoes and feta cheese, served with homemade tzatziki

SALMON, HORSERADISH & SPINACH FISH CAKE

caper & egg mayonnaise, rocket

FORMAGGIO DI CAPRA (V)

grilled goats cheese served with sweet balsamic vinegar on a bed of grilled aubergine, rocket leaves and caramelised onion

CHORIZO AND POTATO SALAD

chorizo sausage, baby potatoes, red peppers, aubergine, cherry tomatoes, green beans in olive oil and balsamic vinegar

## MAIN COURSE

TRADITIONAL ROAST TURKEY

served with seasonal vegetables, roast potatoes, chipolata sausage wrapped in pancetta stuffing and turkey sauce

TRADITIONAL ROAST BEEF

served with roast potatoes, mix vegetables and yorkshire pudding

ROAST LEG OF LAMB

served with roast potatoes, seasonal vegetables & red wine jus

MEDITERRANEAN COD

lightly coated with a spiced flour mixture with coriander, paprika and cumin, seared and baked with lemon juice, garlic and olive oil, served with seasonal vegetables and roast potatoes

GNOCCHI ALLA SORRENTINA

baked gnocchi with mozzarella cheese and parmesan on top

## DESSERT

STRAWBERRY CHEESECAKE

CHRISTMAS PUDDING with brandy sauce

TIRAMISU

SELECTION OF ICE CREAMS OR SORBETS

(3 scoops) chocolate, vanilla, strawberry, pistachio & salted caramel

more vegan and vegetarian option available on request

## NEW YEARS EVE MENU

3 COURSE £79.95 \* PP

featuring a live DJ

### STARTER

#### VEAL CARPACCIO

raw veal meat served with rocket and parmesan slice

#### SALMON HORSERADISH & SPINACH FISH CAKE

served with caper & egg mayonnaise with rocket

#### LOBSTER RAVIOLI WITH PROSECCO AND CREAM SAUCE

#### SEARED SCALLOPS AND CHORIZO WITH GREEN PEA PUREE

#### HONEY - ROASTED PEAR & 24 MONTHS AGED PARMA HAM

served with dolce latte cheese and fresh pomegranate

### MAIN COURSE

#### FILLET STEAK IN BERNAISE SAUCE

served with dauphinoise potatoes and spinach

#### VEAL INVOLTINI

stuffed with ham and mozzarella cheese

#### HERB CRUST RACK OF LAMB

with cavolo nero (black cabbage), shallots, roasted potatoes and port & redcurrant jus

#### WHOLE TILAPIA

served in lobster sauce with crushed potatoes

#### LOBSTER RISOTTO

served with heirloom tomatoes, parmesan and chive

### DESSERT

#### PASSION FRUIT CHEESECAKE

#### TORTA LIMONCELLO

soft pastry with delicious Chantilly lemon cream, covered with a soft layer of sponge cake

#### TARTUFO NERO

truffle shaped zabaglione and chocolate ice cream, rolled in crushed hazelnut and dusted cocoa powder

#### SELECTION OF SORBETS

(3 scoops) lemon, raspberry and mango



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Whether it's the office Christmas party, a catch up with a friend or a spontaneous cocktail after work, your time at Scala is guaranteed to be time well spent!

For parties of 10 people and more a deposit of £10 pp is required

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\*10% discretionary charge will be added to your bill

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Christmas  
in style!*

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**LIVE ENTERTAINMENT** throughout December.

