

Christmas Evening

3 COURSE £38.90 / 2 COURSE £32.90

(Steak Supplement: £10)

Starters

CHORIZO WITH TIGER PRAWN (GF avail)

Turkish chorizo, prawns sautéed with onion, cherry tomato and pepper in garlic butter, served on homemade fresh bread

HUMMUS WITH LAMB (GF avail)

Hummus topped with pan-sauteed lamb pieces with oregano and garlic butter, served with home-made fresh bread

CALAMARI

Breadcrumbsed crispy squid rings served with tartare sauce and rocket salad

FIG & GOAT'S CHEESE (Veg, GF avail)

Baked goat cheese on freshly baked Turkish bread topped with caramelised fig and onion

BAKED AUBERGINE (Vegan (GF)

Oven baked stuffed with peppers, onion, tomato and garlic ragout, served with freshly baked Turkish bread

SOUP (Veg, GF avail)

Stilton and Broccoli Soup served with Turkish bread

LAMB CASSEROLE (GF)

Lean pieces of lamb slowly cooked in a rich tomato sauce with carrots, mushroom, mixed peppers and aubergine, served with rice and salad garnish

VEGETABLE RATATOUILLE (Vegan, GF)

Aubergine, mushroom, courgette, peppers, onion and garlic cooked in herby tomato sauce, served with rice

SIRLOIN STEAK (GF)

10oz Sirloin Steak (£10 supplement) 28 days matured Staffordshire farmed sirloin steak, cooked to your liking, served with grilled tomato, pepper and chips (with choice of peppercorn or Diane sauce, additional £1.95

SALMON (GF)

8oz salmon fillet pan fried with garlic butter, served with vegetables and a creamy dil sauce

MOUSSAKA (Veg)

Oven baked, layered aubergine, courgette, mushroom, potato, pepper and tomato sauce, topped with béchamel sauce and cheese, served with rice and salad

LAMB CUTLET (GF)

Chargrilled lamb cutlets served with mixed vegetables and sauteed potatoes

Mains

ROAST TURKEY (GF avail)

Roast Turkey with stuffing, roast vegetables and roast potatoes, served with gravy.

ROAST LAMB (GF)

Roasted Lamb leg served on mash sweet potato with broccoli

HALLOUMI CASSEROLE (Veg, GF)

Halloumi cubes cooked in tomato sauce with onion, mushroom, peppers and aubergine, served with rice

Dessert

CHOCOLATE FUDGE CAKE

with choice of vanilla ice cream or pouring cream

CREAM BRÛLÉE

PROFITEROLES

CHRISTMAS PUDDING

Served with brandy sauce

CHOCOLATE ORANGE DESERT

(GF, Vegan)

Christmas Evening Booking Form

Leek Bar & Grill | Large party pre-order

2 courses £32.90 | 3 courses £38.90 | Steak supplement £10

Name: _____ Contact number: _____

Email: _____

Date: _____ Time: _____ Group size: _____

Starters	Number required
Chorizo with tiger prawn (GF avail)	
Hummus with lamb (GF avail)	
Calamari	
Fig & goat's cheese (Veg, GF avail)	
Baked aubergine (Vegan, GF)	
Soup (Veg, GF avail)	
Mains	Number required
Roast turkey (GF avail)	
Roast lamb (GF)	
Halloumi casserole (Veg, GF)	
Lamb casserole (GF)	
Vegetable ratatouille (Vegan, GF)	
Sirloin steak (GF) - £10 supplement	
Salmon (GF)	
Moussaka (Veg)	
Lamb cutlet (GF)	
Desserts	Number required
Chocolate fudge cake	
Crème brûlée	
Profiteroles	
Christmas pudding	
Chocolate orange dessert (GF, Vegan)	

Dietary requirements / allergies / other notes:

FOR OFFICE USE ONLY

Total balance: £ _____ Deposit per person: £ _____ Date received: _____

Balance due: £ _____ Paid: _____