



## To Start

**Roasted Butternut Squash & Sweet Potato Soup (V)**

or

**French Onion Soup**

Especially with a thick slice of toasted bread loaded with melty Mozzarella cheese and lots of caramelized onion.

**Prawns & Avocado Cocktail**

Sliced lettuce & cubes of avocado are topped with prawns in a Marie rose sauce

**Goat Cheese & Caramelised Onion Arancini (V)**

Savoury Italian dish of rice balls, stuffed with goat cheese & caramelised onions coated in breadcrumbs



## Mains

**Turkey Paupiette**

A turkey fillet with a Cumberland sausage rolled and stuffed with sage and onion & cranberry, stuffing wrapped in streaky bacon

**Beef Bourguignon**

Slow cooked Beef joint, cheesy mashed potato & winter red cabbage

**Salmon & Prawns Pot Pie**

Scottish Salmon & north Atlantic prawns cooked

**Roasted Butternut squash**

stuffed with Mediterranean Vegetables



## Desserts

**Christmas Pudding**

Christmas Puddingserved with brandy sauce or vanilla ice-cream

**Apple, Sultana & Cinnamon Strudel**

Served with custard

**Yule log (Baileys)**

Chocolate Roulade, with Irish cream spirits and a hint of vanilla

**Chocolate Christmas tree**

(Made up of layers cocoa sponge , dark chocolate and white chocolate mousse ) served with vanilla ice-cream



**Bon Appetit!**

**Two Course £24.95 | Three Course £29.95**

**Christmas lunch is available from 12pm to 3pm everyday from 18th November until 23rd December. Advanced booking is required**

A £10 non-refundable deposit per guest is payable at the time of booking, this can be paid in our restaurant or over the phone by card.

**For information and to book  
please email [enquire@cintias.cafe](mailto:enquire@cintias.cafe)  
or call 02080011322**



*Christmas  
Menu*