

Starters

French Onion Soup (V)

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

Pan Fried Scallops

Bite-sized tender and sweet scallops beautifully caramelized with garlic & butter, served with Cherry tomatoes and mixed leaf salad.

Mushroom & spinach Suet Pudding (V)

Little & Cull Suet Pudding filled with Mushroom, Spinach and White truffle oil, served sauteed carrots and mixed leaf salad

Mains

Turkey Paupiette

Succulent turkey breast wrapped in smoky bacon and stuffed with sage & onion stuffing, served with Cumberland sausage blanket, Brussel sprouts, roasted carrots potatoes and cranberry sauce

Pan-Seared Halibut Supreme Fillet

Golden, flaky Halibut fillet in a creamylemon sauce sits on Mustard mashed potato bed, and served with grilled Asparagus

Beetroot & Butternut squash wellington (Vg)

A combination of earthy beetroot and sweet butternut squash wrapped in golden flaky pastry, served with mashed potato, Broccoli and carrots.

Desserts

Christmas Pudding

served with brandy sauce or vanilla ice-cream

Tartelette Tain

Served with Vanilla Ice Cream or Custard

Chocolate Yule Log Roulade

Served with Irish cream spirits

2 courses / £ 24.95

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 or call 02080011322