



CHRISTMAS FAYRE MENU 2024

2 Courses £32 3 Courses £37

(A Discretionary 10% Service Charge will be added to your Bill)

27th November–23rd December

(Not Saturday Evenings or Sunday Lunches)

(Closed Mondays & Tuesdays)

Large parties please contact Angela 020 8777 8433

A Glass of Prosecco on Arrival

STARTERS

- Nduja Prawns with Courgettes, Orso & Pea Pasta
- Goats Cheese, Pear & Candied Pecan Salad (N) (V)
- Leek Risotto with Fresh Mussels & Cream Cheese
- Fresh Tomato & Basil Soup with Croutons & Cream
- Meatballs in Tomato Sauce with Harissa Sour Cream & Coriander
- Smoked Mackerel & Potato Caesar Salad with Capers & Baby Watercress

MAINS

- Traditional Roast Turkey, Bacon wrapped Chipolata, Sage & Chestnut Stuffing & Cranberry Sauce (N)
- Game Pie Bourguignonne en Croute with Mashed Potatoes
- Scottish Rib-eye with Wild Mushroom Butter & Potato, Bacon Gratin
- Fresh Cod with Leeks & Chick Peas with Mustard Seed Cream Sauce
- Duck Confit with Savoy Cabbage, Red Onion Saute, Honey & Clove Sauce
- Roasted Butternut Squash with Chestnut Mushroom, Cranberries & Mixed Spice (N) (V)

SELECTION OF HOMEMADE DESSERTS

- Christmas Pudding with Brandy Sauce (N)
- Fresh Fruit Salad (GF) (DF)
- Crème Brulee (GF)
- Chocolate & Cherry Roulade
- Nougatine Parfait with Raspberry Compote (GF)
- Greek Yoghurt Cake with Lemon Meringue Ice Cream (GF)
- Ginger Poached Pears with Lychee Sorbet
- Selection of Ice Creams & Sorbets

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.

1-3 Red Lodge Road, West Wickham, BR4 0EL

020 8777 8433 info@primadonnas.co.uk www.primadonnas.co.uk

NAME OF PARTY:

DATE OF PARTY:

	NAME	STARTER	MAIN	DESSERT
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				
21				
22				
23				
24				

IF ORDERING STEAK OR LAMB PLEASE INDICATE HOW YOU WOULD LIKE IT COOKED

Example: **WELL-DONE / MEDIUM / MEDIUM-WD / RARE**