CHRISTMAS FAYRE MENU 2026

2 Courses £34 3 Courses £39

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

25th November – 23rd December

(Not Saturday Evenings or Sunday Lunches)

(Closed Mondays & Tuesdays)

Large parties please contact Angela 020 8777 8433

A Glass of Fizz on Arrival

STARTERS

Mackerel Fishcakes with Watercress & Homemade Tartare Sauce
Veal & Beef Meatballs served with a Spicy Tomato Sauce & Parmesan (S)
Homemade Roasted Sweet Potato & Carrot Soup (V)
Caramelized Pear & Blue Cheese Salad with Walnuts, Honey & Balsamic Dressing (N)
Curried Prawns & Crayfish on Rye Bread with Avocado
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

MAINS

Traditional Roast Turkey, Bacon wrapped Chipolata, Sage & Chestnut Stuffing & Cranberry Sauce (N)
Beef Bourguignon with Puff Pastry & Mashed Potatoes
Slow-cooked Confit Duck Legs with Celeriac, Mustard, Mashed Potatoes and Port Sauce
Fresh Fillet of Salmon with Leeks, Peas and a Mustard Cream Sauce
Scottish Sirloin Steak with Mushrooms in a Diane Sauce with Sauté Potatoes
Butternut Squash with Roasted Vegetables, Pesto & Rocket (V)

SELECTION OF HOMEMADE DESSERTS

Christmas Pudding with Brandy Sauce (N)
Fresh Fruit Salad (GF) (DF)
Crème Brulee (GF)
Chocolate Whoopie Pie with Raspberry Marshmallow Centre
Salted Caramel Cheesecake with Toffee Popcorn
Baileys & Hazelnut Parfait with Pineapple Compote
Selection of Ice Cream

(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**