

Christmas @ Cafe Solo 2017

Starters

Cream of Mushroom Soup

Croutons & white truffle oil

Piquillo Peppers

Filled with Moroccan spiced minced lamb au gratin

King Prawns & Spinach Gratin

with toasted Ciabatta

Goujons of Grouper

Vodka & tonic batter, sweet chilli mayo

Melanzane alla Parmigiana

Layers of aubergine, plum tomatoes and mozzarella oven baked and glazed with parmigiano reggiano

Mains

Medallions of Beef Fillet in Pepper Sauce

with rosemary sautéed potatoes & roasted Mediterranean vegetables

Oven Baked Grouper Fillet

pistachio breadcrumbs, sautéed potatoes with black olives, sun dried tomatoes, chilli & fresh mint, port glazed shallots, asparagus & piquillo pepper sauce

Pork Fillet Castellana

Medallions of pork fillet, patatas a la pobre, seasonal vegetables, sauce of serrano ham, mushrooms, tomato, cream and white wine

Open Ravioli

filled with feta cheese & roast pumpkin, oven baked with parmesan cream

Roast Turkey Roulade

with sage, onion, apple & pork sausage stuffing, wrapped in pancetta, oven roasted, and served with seasonal vegetables, roast potatoes & turkey gravy

Desserts

Pancakes with Vanilla Ice Cream & Chocolate Sauce

Ferrero Rocher Cheesecake

Banoffee Pie

Cheese & Biscuits

Lemon Tart

3 Course £27.95

café solo

Merry Christmas