

## Christmas Party Menu A

Available between 1st to 24th December  
3 Course Lunch £22.95 (Available monday to friday)

### Starters

**Fresh home made soup. (V)**

**Rocket, beetroot and bresaola salad**  
with feta cheese and cucumber.

**Crispy duck salad**  
with spring onions, cucumber and baby spinach.

**Stuffed portobello mushrooms (V)**  
with roast peppers, black olives, gorgonzola cheese  
and herbs bread crumbs.

**Crayfish and avocado cocktail**  
Classic crayfish and avocado cocktail with marie rose sauce.

### Main Course

**Traditional roast turkey**  
served with seasonal vegetables, roast potatoes,  
chipolata sausage wrapped with pancetta,  
stuffing and turkey sauce.

**Slow Braised belly of pork**  
Served with balsamic roast peppers, roast new potatoes,  
and creamy wholegrain mustard sauce.

**Seared Salmon Supreme**  
With green beans, crushed new potatoes, white wine  
lemon crayfish chive cream sauce.

**Ravioli ricotta and spinach (V)**  
In a wild mushroom cream sauce.

### Dessert

**Vanilla pod panna cotta**  
with winter berry compote.

**christmas pudding** with brandy sauce.

**Chocolate brownie**  
with vanilla pod ice cream.

**Greek delight**  
with fresh strawberry, mint, cinnamon,  
honey and Greek yogurt.

## Christmas Party Menu B

Available between 1st to 24th December  
3 Courses Lunch & Dinner £29.95

### Starters

**Fresh home made soup. (V)**

**Baby spinach and roast peppers salad (V)**  
with cucumber, pine nuts and gorgonzola cheese.

**Smoked Salmon & Crab Salad.**  
With cucumber, chives creamy mascarpone  
and keta caviar.

**Tiger Prawns**  
Pan fried with garlic butter, chilli and parsley sauce.

**Cypriot Meatballs**  
Lamb meatballs with tomato, chilli, basil sauce  
& malbec crostini.

### Main Course

**Traditional roast turkey**  
served with sautéed seasonal vegetables, roast potatoes,  
chipolata sausage wrapped with pancetta, stuffing  
and turkey gravy sauce.

**Medallions of Beef**  
With buttered spinach, creamy mash & peppercorn sauce.

**Slow Braised belly of pork**  
Served with balsamic roast peppers, roast new potatoes,  
and creamy wholegrain mustard sauce.

**Pan Fried Fillets of Sea Bass**  
Served with crushed new potato,  
tomato red onion salsa and rocket.

**Pan Fried Fillets of Lemon Sole**  
with roast new potatoes, butter spinach and clams,  
steamed in white wine shallots sauce.

**Mushroom Ravioli**  
with creamy cheese sauce.

### Dessert

**Vanilla pod panna cotta**  
with winter berry compote.

**Christmas pudding** with brandy sauce.

**Chocolate brownie**  
with vanilla pod ice cream.

**Greek delight**  
with fresh strawberry, mint, cinnamon,  
honey and Greek yogurt.

# Pradas

Mediterranean  
Bar & Grill

## Christmas & New Year's Eve Menu's 2016

**A La Carte Menu also available  
throughout the christmas season**

198-200 Broadway, Bexleyheath DA6 7BD  
Telephone: 020 8303 6290  
[www.pradasbarandgrill.com](http://www.pradasbarandgrill.com)

## Christmas Day Lunch Menu

3 courses £75.00 per person

### Starters

#### Fresh home made soup. (V)

##### Lobster Ravioli

with Thermidore sauce.

##### King Prawn Cocktail

served with cos lettuce and mary rose sauce.

##### Smoked Salmon & Crab Salad.

With cucumber, chives creamy mascarpone and keta caviar.

##### Cypriot Meatballs

Lamb meatballs with tomato, chilli, basil sauce & malbec crostini.

##### Filo Pastry (V)

Filled with spinach, feta cheese and tomato coulis.

### Main Course

#### Traditional roast turkey

served with sautéed seasonal vegetables, roast potatoes, chipolata sausage wrapped with pancetta, stuffing and turkey gravy sauce.

#### Medallions of Beef

With buttered spinach, creamy mash & peppercorn sauce.

#### Slow Braised belly of pork

Served with balsamic roast peppers, roast new potatoes, and creamy wholegrain mustard sauce.

#### Herb-crust Rump of Lamb

with butter spinach, gratin potatoes & rosemary red wine jus.

#### Fillet of Sea-bass

with crushed potatoes, and clams, steamed in white wine and shallots cream sauce.

#### Mushroom Ravioli (V)

with creamy cheese sauce.

### Dessert

#### Vanilla pod panna cotta

with winter berry compote.

#### Christmas pudding with brandy sauce.

#### Warm chocolate fudge cake

served with vanilla pod ice-cream.

#### Greek delight

## Boxing Day Lunch Menu

3 courses £33.95 per person

### Starters

#### Fresh home made soup. (V)

##### Filo-pastry prawns

with mixed leaves and spicy coriander mayo.

##### Cypriot Meatballs

Lamb meatballs with tomato, chilli, basil sauce & malbec crostini.

##### Speck ham

rocket, cherry tomato and parmesan shavings.

##### Warm goats cheese (V)

with braised aubergines & mixed leaves.

### Main Course

#### Prime roast beef

served with mixed seasonal vegetables, roast potatoes, red wine jus and yorkshire pudding.

#### Roast Leg of lamb

served with roast potatoes, seasonal vegetables and red wine jus.

#### Slow Braised belly of pork

Served with balsamic roast peppers, roast new potatoes, and creamy wholegrain mustard sauce.

#### Oven roasted Cod Supreme

wrapped in pancetta, served with pea and saffron risotto.

#### Mushroom Ravioli (V)

with creamy cheese sauce.

### Dessert

#### Vanilla pod panna cotta

with winter berry compote.

#### Chocolate brownie

with vanilla pod ice cream.

#### Classic Creme Brulée.

Greek delight with fresh strawberry, mint, cinnamon, honey and Greek yogurt

## New Years Eve Menu

3 courses £85.00 per person Featuring live DJ  
(Early bird seating available at half price)

### Starters

#### Lobster bisque and potato dumplings

Seared King scallops  
wrapped in pancetta served with pea puree.

#### Smoked duck breast

fresh pear, pomegranate, gorgonzola cheese  
in a sweet whole-grain mustard sauce.

#### Tiger Prawns

Pan fried with garlic butter, chilli and parsley sauce.

#### Puff Pastry Goats Cheese (V)

with caramalised red onion and rocket

### Main Course

#### Medallions of Beef

With Fondant potatoe, butter spinach  
& shallots red wine jus.

#### Herb-crust Rack of Lamb

with gratin potatoes, butter spinach & rosemary wine jus.

#### Slow Braised belly of pork

Served with balsamic roast peppers, roast new potatoes,  
and creamy wholegrain mustard sauce.

#### Fillet of Sea-bass

with crushed potatoes, and clams, steamed in white  
wine and shallots cream sauce.

#### Pan Fried Fillets of Lemon Sole

with roast new potatoes, butter spinach and white wine  
lemon crayfish chive cream sauce.

### Dessert

#### Sticky date and toffee pudding

with vanilla pod icecream.

#### Classic Profiterole Scuro

#### Greek delight

with fresh strawberry,  
mint, cinnamon, honey and Greek yogurt.

#### Vanilla pod panna cotta

with winter berry compote.