

CHRISTMAS 2019 MENU



Starters

- Roast Butternut Squash and coriander soup (V)
- Sautéed peeled King Prawns with garlic, lemon and white wine sauce
- Mini Chicken and Chorizo skewers served with garlic sauce and a garnish of salad
- Ciabatta bread, topped with chopped tomatoes, red onion, basil and balsamic drizzle (V)

Main Courses

- 8oz Sirloin Steak served with melted garlic butter
- Chicken breast stuffed with brie cheese, asparagus, wrapped with parma ham and cranberry sauce
- 8oz Rump of Lamb, with shallots and red wine sauce
- Pan fried Duck breast served with orange, sage and white wine sauce

Above all served with seasonal vegetables and potatoes

- Homemade Salmon and Haddock fish cakes, served with salad
- Mushroom and parmesan risotto (V)

Other vegetarian / vegan dishes can be chosen from the main menu

Desserts

- Christmas Pudding Baked Cheesecake
- Plum and Mulled wine Truffle
- Blackcurrant and Prosecco Cheesecake (V, GF)

AVAILABLE FROM MONDAY 25 NOVEMBER 2019

Lunchtime: 3 courses **£21.50**

Evening: 3 courses **£25.95**

£10 deposit required per person in advance.
A pre order is required.

VG	Vegan
V	Vegetarian
GF	Gluten-free

2019
MENU
GROUP ORDERS



Please complete the form below, entering the names and menu choices for your party.
Detach and post, or email, to Casa Mia with your deposit of £10 per person.
Please inform us in advance if anyone in your party has any food allergies.

Party Name:

Total in Party: Date: Time:

Main Contact:

Address:

Telephone:

Email:

Guest Name	Starter	Main	Dessert	Sides/Dietary notes

Reservations: **02920 886123**
Info@casamiacaerphilly.co.uk

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