



### Ladies Who Lunch & Shop!

Are you finding Christmas preparations stressful? After a long day of shopping, why not join us for lunch every weekday at La Sala for free-flowing cava between 1-3pm and unwind in style with your girlfriends. La Sala Gibraltar is located on the third deck of a luxury five star yacht hotel with stunning views of the Ocean Village Marina - what better way to end your shopping day on The Rock.

Book your lunch now!



Unwrap our Christmas & New Year delights  
LA SALA ORIGINALS



For more information and bookings please call CALL (+350) 200 16 870  
Email: [reservations@LaSalaGibraltar.com](mailto:reservations@LaSalaGibraltar.com) or visit our website at [www.LaSalaGibraltar.com](http://www.LaSalaGibraltar.com)

### Festive Season



Have yourself a La Sala kind of Christmas...

You are invited to feel the magic of the fabulous festive season in any of our La Sala venues. Whether you are looking to enjoy an unforgettable Christmas dinner together with your loved ones, celebrate the New Year or organise an amazing staff party, you will find everything you need in our beautiful venues. Our carefully selected menus, famed live entertainment and sparkling service set the scene for a truly magical Christmas season. Whether you're in Marbella, Gibraltar or in Essex, you can enjoy the same quality and service in all of our 3 stunning restaurants.

Choose from La Sala Banus, La Sala Gibraltar or La Sala Chigwell and make this Christmas a special one.

We look forward to celebrating this Christmas and New Year with you.





## Christmas Party Menu

### STARTERS

Classic Prawn Cocktail with Marie Rose Sauce  
Smoked Salmon and Crab Parcel with a Horseradish Crème Fraiche  
Pork and Game Terrine with a Rich Date Compote  
Red Lentil and Celery Soup with a Stilton and Chive Crostini

### MAIN COURSES

Roast Turkey with Chestnut and Pork Stuffing, Chipolatas, Duck Fat Roast Potatoes and Seasonal Root Vegetables  
Lamb Cutlets with Creamy Chive Mash and a Cherry Jus  
Pan fried Sea Bream with warm Butterbeans and Roasted Vegetables and a Lemon Hollandaise  
Mediterranean Vegetables and Goats Cheese Mille Feuille with a Red Pesto Sauce

### DESSERTS

Traditional Christmas Pudding with Brandy Cream  
Hazelnut Meringue Torte with Chocolate Sauce and Vanilla Ice Cream  
Homemade Baileys Cheesecake  
Ice Cream selection

**£39.95 pp**

## Christmas Day Menu

La Sala Canapés and Champagne Cocktail on arrival

### STARTERS

A winter warming Bacon, Thyme and Parsnip Soup  
Lobster, Prawn and Mango Cocktail with a zesty Lime Dressing  
A rich Game Terrine served with a homemade Plum Chutney  
Smoked Salmon served on a Pomegranate Salad drizzled with a Light Honey and Orange Dressing  
Fresh Scallops served in the shell and topped with a Gratinated Thermidore Sauce

### MAIN COURSES

Roast Turkey with Chestnut and Pork Stuffing, Chipolatas, Duck Fat Roast Potatoes, Honey Glazed Red Cabbage and Seasonal Vegetables, and a classic Turkey Gravy  
Steak Robespierre, Entrecote with sliced Truffle, Parmesan Shavings and Rosemary Oil  
Fresh Cod on a bed of Pureed Potatoes and Asparagus, topped with a sauce of Roasted Peppers and Prawns Pili Pili  
Slow Roasted Mediterranean Vegetables and Goats Cheese Mille Feuille drizzled with a homemade Sundried Tomato Red Pesto (v)

### DESSERTS

Traditional Christmas Pudding served with Brandy Cream and a warm Brandy Shot  
Poached Pears served with a rich Chocolate Terrine and Chantilly Cream  
Homemade baked White Chocolate Cheesecake served with Balsamic Berries

Continental Cheese Plate with homemade Port and Fig Chutney

Coffee and Petit Fours

**£55.00 pp**

## New Year's Eve Menu

La Sala Canapés and Champagne Cocktail on arrival

### STARTERS

Lobster Salad with Fresh Mixed Green Leaves, Spring Onions, Avocados, Melon, Cashew Nuts, Coriander and Chillies with an Exotic sauce of Mango Chutney and Mayonnaise  
Smoked Duck, Fresh Fig and Buffalo Mozzarella Salad drizzled with a Zesty Orange Dressing  
Oysters served with a Prosecco Mignonette  
Homemade Game Terrine with a Poached Pear and Mulled Wine Jam  
Spiced Butternut Squash and Sweet Potato Soup infused with Coconut Cream

### MAIN COURSES

Herb Roasted Leg of Baby Lamb with Rosemary Dauphinoise Potatoes and Sautéed Seasonal Vegetables  
Monarch Sirloin Steak with Dauphinoise Potatoes, Foie, Seasonal Vegetables in Rosemary and a rich sauce of Truffle and Port  
Pan fried Sea Bream with warm Butterbeans and Roasted Vegetables and a Lemon Hollandaise  
Wild Mushroom, Spinach and Brie Wellington, served with Tarragon Cream

### DESSERTS

Assiette of Chocolate  
Coffee and Petit Fours

Early Morning Bacon Baguettes

**£95.00 pp**

## Drinks Packages

Add an extra sparkle to your Christmas party and take advantage of our incredible drinks packages. Available on selected wines, Champagnes and bottles of Spirits.

**Call 00 350 200 16 870  
for further information.**

