



Zingāra
eat & drink

**Christmas
Menu 2021**

Christmas Menu

You have an option to celebrate Christmas with our 3-course menu in the restaurant or for a more informal celebration, canapes menu in the bar. Both options give you a free entry to the disco in our private room on selected nights. **DJ and dancing Wednesday through to Saturdays.** Please enquire for more information.

For reservations we require £10 per head deposit at time of booking and the balance of payment two weeks before date of party.

Dance the night away...

DJs on selected Wednesdays and every Thursday, Friday and Saturday evenings.

Canapés Menu

£17.95 per person

Mini Burgers - Pulled minted lamb and rocket Cheese Burger with Branston Pickle.

Mini Quiche Selection

Smoked Salmon & Cream Cheese Blinis

Mini Sausage Rolls

Brie & Cranberry Bites **V**

Blue Cheese Mousse - with toasted walnuts **V**

Vegetarian spring rolls – served with sweet chilli dip **V**

Tortilla chip platter – served with salsa, guacamole & sour cream **V**

Garlic Breaded Mushrooms – served with spicy mayo **V**

Samosas – filled with vegetables, chilli & coriander **V**

Dessert Platter – assorted mini cakes & desserts

Vegan and **Gluten Free** individual platters available as a pre-order.

Three Course Set Menu

£32.95

Thursday to Saturday

STARTERS

Chicken Satay

Chicken pieces skewered and marinated in peanut sauce and coconut milk then grilled. Served with satay sauce.

Crostini of Smoked Salmon Mousse and Crispy Capers

Smoked salmon butter served on crisp crostini topped with crispy capers and cracked black pepper.

Roasted Parsnip and Apple Soup

A deliciously creamy roasted Parsnip and apple soup. Served with croutons.

Beetroot and Feta Salad

Beetroot and feta on a bed of rocket drizzled with balsamic and topped with toasted walnuts.

Moroccan Meatballs

Spicy minced beef balls cooked in a delicious rich tomato sauce infused with Moroccan spices. Served with crostini.

£27.95

Sunday to Wednesday

MAINS

Turkey With All The Trimmings

Sliced turkey served with roast potatoes, Yorkshire pudding and all the trimmings.

Lamb Shank

Succulent lamb shank slow cooked in a rich red wine jus, served with crushed potatoes topped with a rich red pepper and black olive sauce.

Cajun Salmon

Salmon marinated in Cajun spices, served with potatoes and red peppers and drizzled with spiced yogurt and salad.

Mushroom Risotto

A classic risotto of porcini mushrooms with parmesan. Topped with sauteed mixed mushrooms and parsley.

Chicken and Apricot tagine

Tender chicken slow cooked in Moroccan spices served with cous cous. Sprinkled with coriander and toasted almonds.

Desserts

Platters of assorted mini cakes and desserts.