

CHRISTMAS DAY MENU

£89.99

PER PERSON

12pm-8pm

Last order 7pm

WELCOME DRINKS

Glass of Prosecco

APPETISER

Anti Pasti

Platter of cured meat, homemade focaccia, marinated olives, olive oil & balsamic vinegar, to share.

STARTERS

Scallops

Pan-seared scallops with creamy garlic sauce.

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Lobster Thermidor

Steamed lobster tail served with a creamy mustard sauce.

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Lamb Cutlets

Spicy, grilled lamb chops, marinated in our own blend of spices. Served with creamy spicy sauce.

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Duck Breast

Pan-seared duck breast served on bed of mixed salad with homemade sweet & tangy sauce.

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Mini Veg Wellington^v

Puff pastry case filled with spinach, sundried tomatoes & goat cheese.

MAIN COURSE

Haddock

Pan-seared haddock with king prawns & mussels in a creamy dill sauce. Served with a side of sautéed vegetables.

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Turkey Breast

Oven-baked turkey breast rolled in chorizo, spinach & parmesan cheese. Served with garlic creamy sauce & wrapped in Parma ham.

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Wagyu Ribeye

Premium 8oz ribeye steak grilled medium-rare & served with hand-cut chips or sautéed mixed vegetables.

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Beef Wellington

30-day, dry-aged beef fillet encased with mushrooms, Parma ham & spinach, then wrapped in puff pastry. Served with homemade gravy.

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Ravioli^v

Fresh, handmade spinach ravioli with spicy tomato sauce & pesto.

DESSERT

Churros^v

Fresh, deep-fried Spanish doughnuts dusted with sugar & cinnamon. Served With chocolate dipping sauce.

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Pistachio Cheesecake

Delightful dessert that combines the creamy richness of cheesecake with the nutty flavour of pistachios.

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Ferrero Rocher Cheesecake

Decadent oven-baked cheesecake combining rich chocolate flavours with Nutella, finished with crushed Ferrero Rocher chocolates.

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Cheese Board^v

Selection of soft & hard cheeses, served with savoury biscuits & fresh grapes.

El Asador

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