





# **CASBAH**

The magic of Christmas is forever and its greatest gifts are unforgettable moments shared with family and friends.

#### Celebrate the festive season at CASBAH.

Join us as we set the Barn and spread the joy throughout the restaurant, making sure our hidden Christmas wonderland brightens up this precious tradition, creating new and everlasting memories.

Get into the holiday spirit with delicious festive cuisine and themed tipples, from the warmth of your favourite restaurant in the heart of Stony Stratford. Visit us and settle in comfort during these wintry nights.

From the aroma of pine needles together with spiced mulled wine, to the twinkling lights and cosy surroundings, we make sure to deliver exceptional experiences all year long; with a distinctive touch during this special time.



# Festive Menu

Available from 1st November - 31st December 12pm - 10:30pm

### **STARTER**

Lamb meatballs
King Prawns
Bruschetta Al Pomodoro

#### MAIN

Mains served with a side of garlic & rosemary roast potato, slow cooked red cabbage, balsamic roasted brussel sprouts

Norfolk Bronze Turkey with cranberry & jus sauce

Salmon grilled garnished with Dil sauce

Lamb shank with Chef's special sauce

Chef's special Vegetarian Tajine

# **DESSERT**

Christmas pudding
Prune and Armagnac ice cream

Dark chocolate fondant Hazelnut sorbet, orange clusters, salted caramel

> Yorkshire pudding Prune and Armagnac ice cream

# **HOT DRINK**

Liqueur Coffee with Mince pies Irish, Tia maria or Baileys with aromatic Lavazza coffee beans

£35.00 per person 4 Courses

### **APPETISER**

Prawn Cocktail
Crostini with goat cheese, pomegranate and rosemary

### **SOUP**

Seafood chowder soup Creamy butternut & squash

### **SALAD**

Ceaser salad with- chicken/shrimp Kale & spinach salad with walnuts, raisins, dates, cashew nuts, radish, pomegranate

### MAIN

Mains served with a side of garlic & rosemary roast potato, slow cooked red cabbage, balsamic roasted brussel sprouts

Norfolk Bronze Turkey with cranberry & jus sauce

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### DESSERT

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Dark chocolate fondant Hazelnut sorbet, orange clusters, salted caramel

> Yorkshire pudding Prune and Armagnac ice cream

### **HOT DRINK**

Liqueur Coffee with Mince pies Irish, Tia maria or Baileys with aromatic Lavazza coffee beans

> £55.00 per person 6 Courses



# Christmas day lunch

25th December Two seatings at 12pm & 3pm

### **APPETISER**

Prawn Cocktail
Crostini with goat cheese, pomegranate and rosemary

### **SOUP**

Seafood chowder soup Creamy butternut & squash

### **SALAD**

Ceaser salad with- chicken/shrimp Kale & spinach salad with walnuts, raisins, dates, cashew nuts, radish, pomegranate

### **MAIN**

Mains served with a side of garlic & rosemary roast potato, slow cooked red cabbage, balsamic roasted brussel sprouts

Norfolk Bronze Turkey with cranberry & jus sauce

Salmon grilled garnished with Dil sauce

Lamb shank with Chef's special sauce

Chef's special Vegetarian Tajine

### **DESSERT**

Christmas pudding Prune and Armagnac ice cream

Dark chocolate fondant Hazelnut sorbet, orange clusters, salted caramel

> Yorkshire pudding Prune and Armagnac ice cream

### **HOT DRINK**

Liqueur Coffee with Mince pies Irish, Tia maria or Baileys with aromatic Lavazza coffee beans

£75.00 per adult

£45.00 per child



Join us for New Year's Eve celebration in Casbah Restaurant for a pre-celebratory dinner.

Welcome cocktail

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Bruschetta Al Pomodoro

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Norfolk Bronze Turkey with cranberry & jus sauce

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### **DESSERT**

Christmas pudding
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Dark chocolate fondant Hazelnut sorbet, orange clusters, salted caramel

> Yorkshire pudding Prune and Armagnac ice cream

### **HOT DRINK**

Liqueur Coffee with Mince pies Irish, Tia maria or Baileys with aromatic Lavazza coffee beans

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