

Christmas Party Menu

Available from 01/12 - 24/12

2 Course Meal £29.95* 3 Course Meal £37.95*

STARTERS

Spiced Parsnip & Apple Soup (v) with cream, pancetta crisps & bread
Duck Fillets, Sweet Chilli & Orange served with radicchio, orange and pomegranate

Beetroot Cured Salmon with horseradish cream cheese, dill & salmon roe

Red Onion And Goat Cheese Tarte Tatin (v)

Albondigas With Cumin And Almond Flakes

Meatballs served in a rich tomato sauce with ciabatta crostini

MAIN

Traditional Roast Turkey

Served with seasonal vegetables, roast potatoes, chipolata sausage, wrapped with pancetta, stuffing & turkey gravy

Salmon Coated with Herbs & Red Berries

Served with dauphinoise potatoes, spinach, vodka and cream sauce

Beef Bourguignon

Slow cooked beef with red wine, thyme, bay leaves, onions and mushrooms, served with mash potatoes

Chestnut Roast (v)

Served with roast potatoes, onion & sage stuffing, parsnips, carrots and gravy

Creamy Mushroom & Spinach Gnocchi (v)

Potato dumplings with herbs, garlic, mushrooms, cream & parmesan

DESSERT

Christmas Pudding with brandy sauce **Baklava** Drizzled In Honey

Mixed Berries Cheesecake **Chocolate Fudge Cake** with cream

Christmas Day Menu

Christmas 2024

3 Course Meal £80.00*

Children under 12* £40.00

STARTERS

Salmon Tartare with vodka, minced shallots, dill, chives, lemon & horse radish cream

Scallops & Prawn Gratin in a brandy, creamy sauce, topped with bread crumb, parmesan and herbs

Chicken Croquettes with Cranberry Deep served with rocket

Dolcelatte Cheese Pear, & Pecan Nut Bruschetta with balsamic vinagrete on toasted ciabatta bread

MAIN

Traditional Roast Turkey

Served with seasonal vegetables, roast potatoes, chipolata sausage, wrapped with pancetta, stuffing & turkey gravy

Slow braised Rump of Beef in Barolo Wine

served with mash potatoes, carrots and parsnips

Seabass al Cartoccio

Whole seabass baked in aluminum parcel with white wine, bay leaves, garlic, rosemary and lemon served with boiled new potatoes and spinach

Nut Roast Encroute

Walnut, pecan & pine nuts with mushroom, butternut squash, carrots, cooked in puff pastry served with roast potatoes, seasonal vegetables and gravy

DESSERT

Apple & Berry Strudel with cream

Christmas Pudding with Brandy sauce

Chocolate Profiteroles

*10% discretionary service charge will be added to your bill

Live Music Available throughout December,

**current dates 6th and 20th Dec
but if further dates required please
call the restaurant to arrange**

**Late alcohol and music license for
those party lovers**

Opening Hours:

Mon 9am to Late

Tuesday closed (unless booked for private functions)

Wed to Sat 9am to Late

Sunday 9am to 6pm

Tel: 01580 860 254

email: info@a21aroma.com

Address: A21 Aroma, London Road, Hurst Green, East Sussex TN19 7QY

*Celebrate
Christmas
in Style*

*Experience a truly
special festive season*



A21 AROMA