

Christmas Dinner Menu 2008

Drink on arrival and 5 courses £33.95

(festive cocktail, starter, intermediate, mains, dessert, coffee & petit fours)

Drinks reception 7:30pm, Dinner commences at 8pm

Introduction

Our Head Chef Phillip Sharpe has seized upon this opportunity to bring you only the finest, seasonal and freshest in local produce and is looking forward to having you enjoy his team's culinary creations

Starters

(v) cream of selected seasonal vegetable and herb soup
herb crème fraîche

local game terrine with toasted brioche
red onion compote, truffle dressing

green tea and lemon organic reared cured salmon
wasabi and lime crème fraîche

(v) vine tomato, shallot and goats cheese tart, with crisp roquette and pine nut salad
aged balsamic and herb oil

Mains

paupiettes of free range turkey with chestnut and cranberry mousse
rosemary and sage jus (cayenne potatoes)

roasted rump of British herb with root vegetable dauphinoise
red current and thyme jus

slow roasted blade of Shire beef with herb rosti potatoes
wild mushrooms and shallot jus

fillet of sea bass with crisp noodles, wok fried vegetables
saffron and chive sauce

(v) grilled field mushrooms with creamed spinach, grilled halloumi and a herb rosti
white bean and basil sauce

(v) thai spiced pumpkin and sweet potato with tandoori roasted paneer
saffron braised rice, sweet chilli and coconut sauce

Desserts

Phillip Sharpe's unique selection of desserts is a perfect blend of traditional recipes combined with contemporary twists using only the best seasonal ingredients. All desserts are made to order therefore will take longer to arrive at your table, however we are confident that these will be some of the best desserts you'll have ever tasted and well worth the wait!

raspberry and white chocolate crème brûlée
with crisp almond tuile

dark chocolate and orange tart with minted crème fraîche
with fresh fruit coulis

warm spiced pear and apple pudding with mulled wine ice cream
toffee sauce

selected seasonal fruit set in champagne jelly
with mascarpone and lemon sorbet

a selection of fine cheeses
with grapes, celery, homemade apricot and walnut bread

Some of our food may contain traces of nuts.

We liaise closely with our local food suppliers to ensure our ingredients do not include genetically modified maize or Soya. For those with special dietary requirements or allergies who may wish to know certain ingredients, please ask a member of staff who will be happy to assist.

A 10% service charge will be added for tables of 6 and above.

Thank you for choosing maiyango we hope you thoroughly enjoy your experience.



Maiyango has received the **best** SmileSafe rating for food hygiene practice, structure and confidence in management

for more information please visit www.leicester.gov.uk/food