



LA TORRE

Christmas Party Planning?

BOOKING IS EASY

BOOK AN AREA FOR UP TO 120 GUESTS
OR PRIVATE HIRE OUR FIRST FLOOR FUNCTION
ROOM

*Live singers every Friday & Saturday
throughout December*

Simply call or email and speak to our team with the time and dates
you are interested in. We'll talk you through menus, deposits & pre-
orders at a time to suit you.

BOOK YOUR TABLE TODAY

Online at: www.latorrerestaurant.com

Email: bookings@latorrerestaurant.com | Call: 01670 829233

LA TORRE

----- Christmas Party Night Menu -----

3 Courses £35 INC a festive *Prosecco Bellini*

Fri 4/12/26 - Sat 5/12/26 - Fri 11/12/26 - Sat 12/12/26 - Fri 18/12/26 - Sat 19/12/26

Starters

Chicken Liver Parfait

Orange & whisky chicken liver parfait, toasted breads, red onion chutney

Salt & Chilli Calamari

Garlic aioli, lemon

Crispy Fried Skins [v][gf]

Sweet chilli, roast garlic mayonnaise

Honey Chicken Skewer [gf]

Sweet chilli, honey glaze, peppers, onions, Cajun spices

Winter Vegetable Soup [v]

Garlic & rosemary sourdough

Thai Crab Cakes

Fresh red chilli, roast tarragon mayo

V-I-P Starters *Black Pudding + Jumbo Prawns +£2*

Pan-fried jumbo prawns, tomato, black pudding, fresh chilli, ciabatta

XL Tempura Prawns +£2

Sweet chilli dipping sauce

Fresh Mussels

White wine, Tomato Chilli, or Creamy tarragon, toasted breads

Main Courses

Oven Roasted Turkey Breast

Festive trimmings, market fresh vegetables, goose-fat roasties, pigs-in-blankets

Roast Chicken Stroganoff [gf]

Chicken breast, portobello mushrooms, rich stroganoff sauce, braised rice

Pan-Fried Seabass [gf]

Braised rice, garlic butter, sautéed rosemary & garlic potatoes

Hot Honey Pizza

Tomato, 100% mozzarella, fresh chilli, honey, pepperoni salami

Sweet Chilli Beef [gf]

Slow cooked beef, peppers, mushrooms, sweet chilli, tomato, braised rice

Jumbo Prawn Linguine

Jumbo & baby prawns, lobster bisque, tomato, chilli & garlic

Pizza Parmesan

Chargrilled chicken breast, tomato, rocket, parmesan, balsamic glaze

Truffled Mushroom Risotto [v][gf]

Fresh truffle, portobello mushrooms

Pasta Alfredo Al Forno

Chicken, mushrooms, creamy parmesan sauce, baked with mozzarella

V-I-P Mains

12oz. Sirloin Steak +3

28 days matured. Peppered sauce, thick-cut chips, steak garnish

Grilled Salmon Fillet +3

Salmon fillet, jumbo prawns, lobster bisque sauce. Served with Winter vegetables OR thick cut chips

Oven Roasted Prawns +3

Pan-fried, oven roasted jumbo prawns, garlic butter sauce, toasted ciabatta, skin-on fries

Beef Stroganoff +3

Slow cooked, pulled beef, portobello mushrooms, stroganoff sauce, braised rice

Deserts

Luxury Christmas Pudding

Brandy anglaise sauce [N]

Drunken Tiramisu [A]

Espresso biscotti, lashings of amaretto, baileys & tia maria cream, cocoa dusting

Lotus Biscoff Cheesecake

Sweet berry compote

Eton Mess [gf]

Fresh sweet berry mix, light cream, meringue

Sticky Toffee Brownie [gf]

Madagascan vanilla ice cream

SIDES ALL 4.95

**Thick cut chips | Sweet Fries | House Salad | Rosemary & garlic potatoes
Asparagus**

(V) DENOTES VEGETARIAN DISHES. (N) CONTAINS NUTS OR TRACES OF NUTS. DUE TO THE PRESENCE OF NUTS IN OUR RESTAURANTS, THERE IS A POSSIBILITY THAT NUT TRACES MAY BE FOUND IN ANY OF OUR ITEMS. [GF] DISHES MUST BE SPECIFIED UPON ORDERING. ALL PRICES ARE IN £ AND INCLUSIVE OF VAT.