

Boxing Day Lunch Menu

3 courses 22.95

Starters

FRESH HOMEMADE SOUP

FILO PASTRY PRAWNS

With mixed leaves & spicy coriander mayo

ROCKET, BEETROOT AND BRESOLA SALAD

With feta cheese & cucumber

MEDITERRANEAN MEATBALLS

Lamb meatballs with tomato, chilli, basil sauce & Malbec crostini

WARM GOAT CHEESE

With Mediterranean mixed vegetables, red pepper coulis & mixed leaves

Main Course

PRIME ROAST BEEF

Served with seasonal vegetables, roast potatoes, red wine jus & Yorkshire pudding.

ROAST LEG OF LAMB

Served with roast potatoes, seasonal vegetables & red wine jus

OVEN ROASTED COD SUPEREME

Wrapped with pancetta served with pea & saffron risotto

SPINACH AND RICOTTA RAVIOLI

With wild mushrooms, white wine & cream sauce

Desserts

PANNA COTTA

WARM CHOCOLATE FUDGE CAKE

TIRAMISU

scalarestaurant.com

New Years Eve Menu

3 courses at 65 per person – featuring a live DJ
(early bird's seating available at half price)

Starters

LOBSTER BISQUE AND POTATOES DUMPLINGS

SEARED KING SCALLOPS

Wrapped in pancetta served with cauliflower & pea puree, pomegranate salsa and mixed leaves

SMOKED DUCK BREAST

With fresh pear, pomegranate & gorgonzola cheese in a sweet wholegrain mustard sauce

TIGER PRAWNS

With garlic, butter, chilli, parsley sauce & rocket leaves

PUFF PASTRY GOATS CHEESE

With caramelised red onion & rocket leaves

Main Courses

HERB - CRUST RACK OF LAMB

With butter spinach, dauphinoise potatoes & red wine jus

MEDALLION OF BEEF

With buttered spinach, creamy mash and peppercorn sauce

SLOW BRAISED BELLY OF PORK

With braised savoy cabbage, roasted new potatoes & wholegrain creamy mustard sauce

PAN FRIED FILLETS OF SEABASS

With crushed potatoes, tomato salsa, mussels & clams in a white wine cream sauce

Desserts

STICKY DATE AND TOFFEE PUDDING

CLASSIC PROFITEROLE SCURO

BAILEYS CRÈME BRULEE

TIRAMISU

scalarestaurant.com

CHRISTMAS & NEW YEAR'S EVE MENUS

SCALA

*Celebrate Christmas in
style with Scala!*

CHRISTMAS DAY 12 to 6pm BOXING DAY 12 to 9pm

NEW YEAR Lunch 12-3pm Dinner 5.30 until late

Christmas Party Menu A

Available between 1st to 24th December. 3 courses
lunch 18.95 (Monday to Friday)

Starters

FRESH HOMEMADE SOUP

ENDIVE AND GORGONZOLA SALAD

With pomegranate, fresh pear & honey-lemon homemade dressing

WARM GOAT'S CHEESE

With Mediterranean mixed vegetables, red pepper coulis
& mixed leaves

CALAMARI

With garlic, shallots, chilli, olive oil, new potatoes, fresh tomato
sauce and toasted bread

CREAMY BURRATA MOZZARELLA & AGED PARMA HAM

With roasted vine cherry tomatoes, basil balsamic dressing
& rocket leaves.

Main Course

TRADITIONAL ROAST TURKEY

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

SLOW BRAISED BELLY OF PORK

With braised savoy cabbage, roasted new potatoes & creamy
wholegrain mustard sauce

MEDITERRANEAN FISH STEW

Cubes of mixed fish slow cooked with chickpeas, crushed cherry
tomatoes, garlic, lemon juice, extra virgin olive oil, shallots, rosemary,
dried chilli flakes, parsley with homemade garlic & herb croutons

RIGATONI WILD MUSHROOMS

With basil, sun blush tomato, shallots & cream sauce.

Dessert

CHOCOLATE BROWNIE

VANILLA POD PANNA COTTA

CHRISTMAS PUDDING

Christmas Party Menu B

Available between 1st – 24th December. 3 courses
lunch and dinner 23.95

Starters

FRESH HOMEMADE SOUP

GREEK FILO PASTRY PARCELS

Filo pastry filled with spinach, sun blushed tomatoes
& feta cheese served with homemade tzatziki

SMOKED SALMON AND CRAB SALAD

With cucumber, green beans, chives creamy
mascarpone & keta caviar

TIGER PRAWNS

Pan fried with garlic butter, chilli & parsley sauce

DRY AGED BEEF SALAD

Thin slices of dry aged fillet of beef with warm roasted
Mediterranean vegetables, sesame seeds, rocket leaves,
olive oil & balsamic dressing in a bed of homemade flat bread

Main Course

TRADITIONAL ROAST TURKEY

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

MEDALLION OF BEEF

With buttered spinach, creamy mash & peppercorn sauce

SLOW BRAISED BELLY OF PORK

With braised savoy cabbage, roasted new potatoes
& wholegrain creamy mustard sauce

PAN FRIED FILLETS OF SEABASS

Crushed potatoes, tomato salsa, mussels & clams
in a white wine cream sauce

SPINACH AND RICOTTA RAVIOLI

With wild mushrooms, white wine & cream sauce

Dessert

CHOCOLATE BROWNIE

CHRISTMAS PUDDING

BAILEYS CRÈME BRULÉE

GREEK DELIGHT

Christmas Day Lunch Menu

3 courses 59.95 per person

Starters

FRESH HOMEMADE SOUP

Lobster ravioli with temidore sauce

SEARED KING SCALLOPS

Wrapped in pancetta served with cauliflower
& pea puree, pomegranate salsa & mixed leaves

SMOKED SALMON AND CRAB SALAD

With cucumber, green beans, chives creamy
mascarpone & keta caviar

MEDITERRANEAN MEATBALLS

Lamb meatballs with tomato, chilli, basil sauce & Malbec crostini

GREEK FILO PASTRY PARCELS

Filo pastry filled with spinach, sun blushed tomatoes & feta
cheese served with homemade tzatziki

Main Course

TRADITIONAL ROAST TURKEY

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

MEDALLION OF BEEF

With buttered spinach, creamy mash & peppercorn sauce

SLOW BRAISED BELLY OF PORK

With braised savoy cabbage, roasted new potatoes
& wholegrain creamy mustard sauce

HERB – CRUST RACK OF LAMB

Butter spinach, dauphinoise potatoes & red wine jus

MEDITERRANEAN STYLE SALMON SUPREME

Pan seared salmon supreme with feta-olive tapenade, served with
courgette spaghetti, new potatoes, mixed leaves drizzle lemon oil

BUTTERNUT SQUASH RISOTTO

Coat cheese, roasted pine nuts & parmesan shavings

Desserts

CHRISTMAS PUDDING

BAILEY'S CRÈME BRULÉE

STICKY DATE TOFFEE PUDDING

FRUIT SALAD