



# Sonara Winter Menu

## Starters

### Onion soup *D G*

Classic onion soup topped with melted cheese on toast

### Stuffed Mushrooms *D G*

Mushroom filled with ground beef, glazed with cherry molasses

### Levantine green lentil salad *V Veg*

A refreshing salad featuring pomegranate and celeriac

### Carrots & pumpkin tartare salad *V Veg*

A vibrant salad infused with Bergamot & cumin spices

### Leek tartlet *D G Veg*

A savoury tart filled with flavourful leeks & comté cheese

### Baked seafood pie *D F*

Crusty puff pastry filled with shrimp, scallop & clam in béchamel sauce

*S* - Sesame Seeds *G* - Gluten *N* - Nuts *D* - Dairy *V* - Vegan  
*Veg* - Vegetarian *SF* - Shellfish

## Main Course

### Herb crusted lamb rack *G*

Tender lamb rack with aromatic herb-infused crust

### Mandarin-infused roasted chicken

Roasted chicken with a citrusy mandarin infusion

### Black angus beef tagliata

Finely sliced served with a flavorful demi-glaze sauce

### Grilled garlic provencal local prawns *SF*

Local prawns grilled to perfection with garlic butter & parsley

## Sides

### Baked tomato aubergine caponata *Veg D*

Aubergine baked in tomato sauce with capers & feta cheese

### Butternut squash truffle risotto *D Veg*

Creamy risotto with butternut squash and truffle

### Crunchy sauté potatoes *Veg D*

Potato slices perfectly sautéed in maître d'hôtel butter

## Desserts

### Chocolate fondant with crème chantilly *D N G*

Delicious Valrhona dark chocolate fondant topped with crème chantilly

### Assorted mignardises *D N G*

A selection of bite-sized sweet treats