



We only make and sell the highest quality food – the standard of which has rarely been seen in the UK.



We have an extensive wine list, many of which are by the glass, and a great range of cavas, rare sherries and Spanish liquors.



# Christmas Menus

## 2010

Join us for Liverpool's best Christmas dining experience. We have three special menus to choose from:

**Festive Tapas Gourmet Meal**

**Festive Vegetarian Tapas Gourmet Meal**

**Festive Gourmet Christmas Meal**

Or we can even create a bespoke Christmas dinner for you for private or large parties (40 or more).

Starting from Monday 22<sup>nd</sup> November, every lunch-time and evening, we are serving our wonderful Christmas specials right up until Christmas Eve. For dinner, we have live music every night from Spanish singing sensation, Africa Fuentes or latino guitar duo, Illium. We have a late licence and last orders are 1am every night.

We promise you fabulous food, impeccable friendly service and a wonderful festive atmosphere.

You can book a group of any size from 1-160. You can book exclusive use of part or whole of the restaurant too and we can design the perfect Christmas party for your staff. We can even do you competitive all inclusive drinks packages too. Just get in touch with us for more details.

Please contact: Leanne Veitch, Marketing Assistant on 0151 706 9770 or email [info@lunya.co.uk](mailto:info@lunya.co.uk). A non-refundable deposit of £10 per head is required at time of booking.

**PS. Don't forget we can do wonderful festive hampers as gifts and incentives for your customers and staff (delivery throughout the UK) and do office catering too.**





We only make and sell the highest quality food – the standard of which has rarely been seen in the UK.



We have an extensive wine list, many of which are by the glass, and a great range of cavas, rare sherries and Spanish liquors.



# Festive Tapas Banquet

£25.95 per person for dinner (£19.95 for lunch)

*Including hats, crackers, poppers and live music*

## **First Course**

- Selection of snacks from the deli counter including olives, habas picantes and Kikones
- Luxurious platters of the finest Spanish Meats and Cheeses
- Pa amb Tomaquet

## **Second Course**

- Calamari a la romana
- Chorizo sautéed in white wine and fennel seeds
- Cabra del Tietar – creamed goats cheese with garlic and herbs and bread sticks
- Sourdough bread and some of the world's best olive oils and vinegars for dipping

## **Third course**

- Tortilla de Christmas – spanish omelette with turley and stuffing and a shot of gravy
- Sprouts sautéed with sherry, chestnuts and panceta
- Catalan pigs in blankets - Butifarra Negra con naranja wrapped in Serrano ham
- Patatas Bravas

## **Fourth Course**

- Mincemeat Creme Catalana
- Turrón ice cream with PX sherry infused raisins
- Lunya's luxury home made Christmas pudding with liquor 43 cream sauce

## **Fifth course**

- Coffee, tea and fig and brandy truffles



We only make and sell the highest quality food – the standard of which has rarely been seen in the UK.



We have an extensive wine list, many of which are by the glass, and a great range of cavas, rare sherries and Spanish liquors.



# Festive Vegetarian Tapas Banquet

**£25.95 per person for dinner (£19.95 for lunch)**

*Including hats, crackers, poppers and live music*

## **First Course**

- Selection of snacks from the deli counter including olives, habas picantes and Kikones
- Luxurious platters of the finest Spanish cheeses
- Pa amb Tomaquet

## **Second Course**

- Padron peppers
- Mushrooms sautéed with garlic, and finished with a sherry and cream sauce
- Cabra del Tietar – creamed goats cheese with garlic and herbs and bread sticks
- Sourdough bread and some of the world's best olive oils and vinegars for dipping

## **Third course**

- Tortilla de Christmas – spanish omelette with pinenuts, sage and onion, served with a shot of onion gravy
- Sprouts sautéed with sherry and chestnuts
- Tempura carrot and turnip with romesco sauce
- Patatas Bravas

## **Fourth Course**

- Mincemeat Creme Catalana
- Turrón ice cream with PX sherry infused raisins
- Lunya's luxury home made Christmas pudding with liquor 43 cream sauce
- Carajillo Chocolate and Churros – rum laced thick hot chocolate with dunking doughnut strips

## **Fifth course**

- Coffee, tea and fig and brandy truffles



We only make and sell the highest quality food – the standard of which has rarely been seen in the UK.



We have an extensive wine list, many of which are by the glass, and a great range of cava, rare sherries and Spanish liquors.



# Lunya Christmas Dinner

£25.95 per person for Dinner (£19.95 for lunch)

## Starters

Duck, Cointreau and Licor 43 paté

Tempura Mediterranean vegetables with romesco sauce

Costillas Catalan style – Iberico pork ribs with a tangy barbeque and orange sauce

## Mains

Wood oven roasted Turkey, garlic and herb potatoes, sprouts sautéed with pancetta, chestnuts and sherry, seasonal vegetables, trimmings and gravy

Estafada – Catalan beef stew

Spicy Moroccan Chickpeas with sun dried tomatoes and spinach

## Dessert

- Mincemeat Crema Catalana
- Turrón ice cream with PX sherry infused raisins
- Lunya's luxury home made Christmas pudding with liquor 43 cream sauce
- Carajillo Chocolate and Churros – rum laced thick hot chocolate with dunking doughnut strips

## To follow

- Coffee or tea and fig and brandy truffles