

# New Year's Eve Menu

4 courses £44.95 (6.30pm onwards)

Early Bird - 2 courses £29.95 (5pm - 6.30pm)\*

## Starters

**Skewered King Prawns** marinated in chilli, lime and garlic and grilled, served with crunchy salad

**Mixed Platter for 2** spicy meatballs, chicken dippers, calamari and stuffed chillies

**Portobello Mushrooms** stuffed with bacon and cheese, topped with Parmesan, you'll love it!

**Quesadillas** a lightly grilled flour tortilla filled with chilli beef, spicy chicken or vegetable chilli and served with salad, guacamole and salsa

**Roasted Chunky Vegetable Soup** served with warm bread

**Potato Skins** stuffed with cheese and bacon, or chilli beef topped with monterey jack cheese, grilled and drizzled with sour cream

**Mini Sweet Chilli Chicken Skewers** accompanied with dressed mixed leaves

## Main Courses

**Chicken and Chorizo Skewers** marinated in herbs and spices served with crunchy salad, Mexican rice and sweet chilli dipping sauce

**Sirloin Steak 'Surf & Turf'** with Tiger King Prawns in a light garlic cream sauce on a bed of crushed potatoes

**Slow Roasted Shoulder of Lamb** our own recipe and spices covered with a red wine jus and accompanied with mashed potatoes

**Marinated Tender Lamb Skewers** charcoal grilled and served with crunchy salad, Mexican rice and mint yoghurt dip

**Fillet of Sea Bass** sat on a saffron risotto and drizzled with white wine sauce

**Traditional Mexican Fajita** Served hot from the grill in a sizzling skillet – on a bed of sautéed onions & peppers with rice, lettuce, flour tortilla wraps, salsa, guacamole and sour cream. Choose from **Marinated Chicken Breast, Prime Steak, Fresh Veggies or King Prawn**

**Enchilladas** wrapped in a corn tortilla choose your filling from either beef, spicy chicken or veg chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice and refried beans

## Desserts

**Homemade Cheesecake** covered with Chantilly Cream  
**Hot Chocolate Pudding** served with a generous scoop of Vanilla Ice Cream

**Trio of Ice Cream**  
Strawberry, Vanilla and Chocolate

**Banoffee Cream Tart** with Fresh Cream

## Coffee

\* Early Bird tables to be vacated by 8pm



# Christmas & New Year Menu



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# Christmas Party Menu

3 courses £19.95 or 2 courses £17.95

## Starters

**Soup of the Day**

**Garlic Bread** plain or with cheese

**Homemade Prawn and Salmon Fishcake**

with sweet chilli dipping sauce

**La Parrilla Nachos** choice of beef chilli,

spicy chicken or vegetable chilli

**Potato Skins** choice of cheese and bacon,

chilli beef or cheese

**Portobello Mushroom** stuffed with bacon and cheese,

topped with Parmesan, you'll love it!

**Stuffed Chillies** filled with cream cheese, coated in

crunchy breadcrumbs and served with salsa

**Calamari al Mojo** squid ring with a Cajun

coating and a garlic mayo dip

## Main Courses

**Slow Roasted Shoulder of Lamb** our own recipe and spices covered with a red wine jus and accompanied with mashed potato

**Authentic Chilli** choice of either the vegetable chilli or beef chilli – a real taste of Mexico!

**La Parrilla Fajitas** choice of chicken or vegetable fajitas - hot from the grill in a sizzling skillet on a bed of sautéed onions and peppers. Served with rice, salad, guacamole, sour cream, salsa and tortilla wraps

**Swordfish** simply charcoal grilled and served with mushroom & tarragon sauce

**12oz Prime Argentinian Sirloin Steak**

chargrilled to your liking served with rustic potato wedges and salad, accompanied with a peppercorn sauce (£3.00 supplement)

**Enchilladas** wrapped in a corn tortilla choose your filling from either beef, spicy chicken or veg chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice and refried beans

**Piri Piri Chicken** chargrilled and served with corn on the cob, spicy potato wedges, salad and coleslaw

## Desserts

**Banoffee Cream Tart** with Fresh Cream

**Chocolate Pudding** with Vanilla Ice Cream

**Sticky toffee pudding** with generous scoops of vanilla ice cream

**Cheesecake of the Day** with Chantilly Cream

# Christmas Day Menu

4 courses £49.95 (Children £29.95)

## Starters

**Soup of the Day**

served with fresh crusty bread

**Parmesan and Garlic Mushroom Tartlette**

chopped field mushrooms bound with cream and parmesan cheese in a shortcrust basket and oven baked

**Spicy Homemade Meatballs**

in a rich tomato sauce

**Prawn Cocktail** bound in marie-rose sauce

**Homemade Chicken and Duck Liver Pate**

accompanied with chutney and toasted bread

**Homemade Prawn and Salmon Fishcake**

with salad and sweet chilli dipping sauce

**Potato Skins** choice of cheese and bacon,

chilli beef or cheese

**Grilled Haloumi Fingers** with apple chutney

and dressed mixed leaves

## Main Courses

**All main courses served with seasonal vegetables and roast potatoes**

**Roast Dinner** choice of turkey or beef, accompanied by all the trimmings and a rich home roast gravy

**Oven Roasted Shoulder of Lamb** our own recipe and spices covered with a red wine jus

**Charcoal grilled 12oz Prime Sirloin Steak**

cooked to your liking served with chunky chips and a choice of diane or peppercorn sauce

**Roast Breast of Chicken**

in a bacon, cream and mushroom sauce

**Grilled Seabass**

on a bed of mashed potatoes drizzled

with a white wine and dill sauce

**Vegetable Chilli Enchilladas** wrapped in a corn tortilla filled with vegetable chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice and refried beans

## Desserts

**Homemade Cheesecake** with Vanilla Ice Cream

**Chocolate Pudding** with Vanilla Ice Cream

**Christmas Pudding**

with Cinnamon and Brandy Sauce

**Sticky toffee pudding** with generous scoops of vanilla ice cream

## Coffee