

CHRISTMAS MENU

£34.95 FOR 3 COURSES

STARTER

French Onion Soup Slow-caramelised and flamed onions in a rich broth, topped with melted cheese and crusty bread (optional poached egg) (v)(vegan option available).

Parmesan Balls with Pickled Mussels Crispy Parmesan bites served with delicately pickled mussels and a sun-dried tomato marmalade.

Caribbean Prawn Ceviche with Patacones Traditional prawn ceviche, fresh and full of flavour, served with crispy green plantain.

Migas Extremeñas A traditional recipe from the grandmothers of Extremadura: breadcrumbs (migas) with chorizo, bacon, peppers and grapes. A hearty Spanish favourite.

MAIN

Mellow Beef Tender rolled beef cheek, slow-cooked in a red wine sauce, served with creamy mashed potato and seasonal vegetables.

Pork Belly Succulent, slow-roasted pork belly with crisp crackling, apple sauce (optional), mashed potato and festive greens.

Florentine Cordon Bleu A classic French recipe with our special touch: chicken breast filled with ham, cheese and spinach, wrapped in bacon and served with a delicious orange sauce, mashed potato and vegetables.

Vegetarian Wellington Puff pastry filled with beetroot, butternut squash and mushrooms, served with mashed potato and seasonal greens (v)(vegan option available).

Monkfish with Seafood & Papas Panaderas Fresh monkfish with our homemade seafood sauce, served alongside traditional Spanish potatoes cooked with white wine, onion and peppers. (£4.95 surcharge)

PUDDING

Tiramisu Layers of espresso-soaked sponge and mascarpone cream, dusted with cocoa (v).

Churros Freshly fried churros with sugar and warm chocolate dipping sauce (v).

Mango Cheesecake Creamy cheesecake infused with tropical mango (v).

Ice Cream Selection A choice of smooth, indulgent ice creams (v).

Allergens: Celery, Cereals containing gluten, Eggs, Crustaceans, Fish, Molluscs, Sulphur Dioxide, Sulphites and Milk.

Please speak to a member of staff before ordering if any allergies.



SCAN HERE
TO BOOK
A TABLE



