

Christmas Day Four Course Meal

> £69.95 PER PERSON

WELCOME

Glass of Prosecco on Arrival

APPETISER

Paté de Higado

Chicken liver paté, served with sliced bread.

STARTER

Vieiras con Rosti de Patata

Pan-seared scallops served with potato rosti & mushroom purée.

Cola de Langosta con Calabacín

Pan-seared lobster tail, served with stuffed courgette & homemade fish velouté.

Chuletas de Cordero

Marinated lamb chops, grilled medium-rare with a pistachio crumb coating. Served with mint & yogurt sauce.

Mini Carne Wellington

Fillet tails wrapped with mushroom, spinach, parma ham & homemade pastry.

Berenjena y Oueso Cabrav

Pan-seared aubergine served with toasted caramelised goat cheese.

MAINS

Rollo de Pechuga

Stuffed turkey breast with sundried tomato, spinach & goat cheese. Served with sautéed mixed vegetables & red wine jus.

Cordero con Calabaza

Slow-cooked lamb shank served with butternut squash & homemade gravy.

Filleto de Solomillo

Grilled fillet steak served with chilli-garlic king prawns. Served with Diana or peppercorn sauce & choice of chips or mashed potato.

Salmón

Pan-seared salmon served with creamy tomato sauce, king prawns & mussels, with a side of sautéed mixed vegetables.

Lenguado

Pan-seared sole fish served with creamy dill king prawns & mussels, with a side of sautéed mixed vegetables.

Wellington de Verdev

Mixed vegetables wrapped with spinach & homemade pastry served with cranberry jus.

DESSERT

Churrosv

Deep-fried Spanish doughnuts dusted with sugar & cinnamon. Served with chocolate dipping sauce.

Chocolate Lava Cake

Rich chocolate sponge with melted chocolate centre, served warm.

Ferrero Roche Cheesecake

Decadent oven-baked cheesecake combining rich chocolate flavours with Nutella, finished with crushed Ferrero Rocher chocolates.

Cheese Board

Selection of soft & hard cheeses, served with savoury biscuits & fresh grapes.

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