# FESTIVE PARTY MENU

Choose one item from each course

# ON ARRIVAL

### GLASS OF BUBBLY

# STARTERS

# SOBRASADA & OLIVE TAPENADE (S)(G)(So)(D)

Chorizo pâté flavoured with port, served with toasted focaccia & olive tapenade.

# CHIMI CURED SALMON (G)(D)(S)(F)

Salmon cured in herbs, aji molido & capers served with focaccia & cream cheese.

### PROVELETA (G)(D)(S)(E)(So)

Provolone cheese coated in breadcrumbs & fried until golden served with a spiced onion chutney.

# MAINS

#### RIBEYE OF BIFE (D)(S)(So)

Tender and flavoursome 340g ribeye cooked on the parrilla, accompanied by picante chimichurri.

# BROWN TROUT (D)(S)(So)(F)

Grilled on the hot coals, accompanied by lemon & picante chimichurri.

# EMPANADA (G)(D)(S)(N)(E)

Spinach, feta cheese & pine nuts wrapped in traditional Argentinian pastry.

### TURKEY (G)(D)(S)(So)(Ce)

Rolled & stuffed with an apricot chimichurri farce, accompanied by bread sauce.

### DUROC PORK BELLY (G)(D)(S)(So)(Ce)

Roasted to perfection, simply seasoned with sea salt.

All served with confit cabbage, potato terrine & glazed carrots.

# DESSERTS

# MANCHEGO CHEESECAKE (G)(D)(E)

A smooth, baked cheesecake served with dulce de leche & coffee ice cream.

# FESTIVE STICKY TOFFEE PUDDING (G)(D)(E)

Festive sticky toffee Fiesta-style. Warming flavours of spice & dates, served with toffee sauce & Christmas pudding ice cream.

# CHOCOLATE FONDANT (G)(D)(E)(N)

Chocolate fondant with vanilla ice cream, almond brittle & tuille biscuit.

Three Courses £59 per person

 $Party\ Menu-minimum\ 4\ guests.\ Pre-order\ one\ dish\ from\ each\ course.\ Please\ specify\ cooking\ degree\ for\ steaks.$ 

(N) Nuts (G) Gluten (D) Dairy (F) Fish (E) Egg (C) Crustacean (S) Sulphites (So) Soy (Ce) Celery

Always inform your server of any allergies or intolerances. Allergenic ingredients are present in our kitchen – we cannot guarantee dishes are 100% free of these ingredients.

If a particular fresh produce is unavailable on the day, a suitable alternative will be offered.