

FESTIVE PARTY

Menu

2 OR 3 COURSE - £36/£39 PER PERSON

Pre-order only

ADD A GLASS OF PROSECCO £5

STARTERS

Chorizo and chestnut soup

Grilled little gem, piquillo peppers, anchovy, picos de europa

Vegan canelones, spinach, raisins, pine nuts (v)

Gambas a la gabardina, chorizo, cider dip

Pork in manteca colora, pickles, sourdough

MAINS

Sea trout, hasselback new potatoes, crème fraîche, roe, herbs

Jamon wrapped roast turkey breast stuffed with pork, chestnut, sage

Roast cauliflower, red kale, sweet potato hummus, pomegranate, black sesame dressing (vg)

Sirloin steak, chips, watercress, peppercorn sauce (£5 supplement)

DESSERTS

Turrón mousse, raisins, flaked almonds (v)

Roast apple and hazelnut praline spiced crumble (vg)

Burnt basque cheesecake, apricot compote (v)

Selection of Spanish & English cheeses, membrillo jelly, salted crackers

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more information.