



CHRISTMAS PARTY MENU

STARTERS

A selection of tapas for everyone to share

Fig, toasted walnut & pear salad, with an orange blossom honey & lemon dressing

Green lip mussels. Baked with tomato, saffron & manchego cheese

Honey & balsamic glazed chorizo

Teruel ham pan con tomate, served with rocket & manchego shavings

Sweet potato tortilla bites

Mushroom croquettes with basil & chive yoghurt dip

MAINS

Choose from one of the following

Roast sirloin of beef with a paprika & thyme crust & a red wine gravy

Whole baked bream with lemon, herbs & vegetable piccadillo (dry salsa)

Spinach, ricotta & chestnut lasagne

All main courses are accompanied by roasted new potatoes with paprika & thyme, herb roasted vegetables (carrots, parsnips & beetroot), & green beans cooked with flaked almonds & garlic butter.

PUDDINGS

Choose from one of the following

Santiago tart - served with vanilla ice cream & raspberry coulis

Churros - dusted with cinnamon sugar & served with a chocolate dipping sauce

Spanish cheese plate. Garrotxa (goats milk), la peral blue (cows milk) & manchego (raw ewes milk), served with a tomato jam & olive oil biscuits

