




LaRaza CHRISTMAS PARTIES



We're very excited for this year's festivities and look forward to welcoming you and your party to La Raza.

We've designed this menu so you can enjoy the relaxed social dining experience of tapas, with the added bonus of everyone choosing their own main course & dessert. Our Christmas menu will run from Friday 24th November until Saturday 30th December. Live music and entertainment is included on certain nights, please check our website for listings.

We can accommodate parties of up to 60 seated or 100 for buffet (please contact the venue). Private hire also available.



For bookings, please email: info@laraza.co.uk
Our bookings fill up quickly, so we encourage you to contact us as soon as possible.

Our usual tapas menu will still be available, however for groups of 8 or more we will require a pre-order.

GOOD TO KNOW

A non - refundable deposit of £15 per head will be required at the time of booking.

Your menu choices will be required at least two weeks in advance.

Please contact us about special dietary requirements.

Some nights include post meal live music or DJ's over the Christmas period.

Special festive cocktails will be on offer throughout the season.



A GIFT TO TAKE HOME WITH YOU

Our bespoke 'Gin-gle Berries' bottled cocktail - a seasonal cocktail using festive flavours of bramble fruits, spice & the nation's favourite...Gin (non-alcoholic also available)

ON ARRIVAL

Welcome drink - festive fizz (alcoholic or non alcoholic)

Sourdough with garlic, balsamic and herb oil

Gordal olives (gf)

STARTERS

all dishes to share between the group

Albondigas with spicy tomato and oregano sauce (ve)

Honey and balsamic chorizo bites (gf)

Manchego and membrillo crostini (v)

Cured serrano ham (gf)

Baked white asparagus with dill, capers and pine nuts (ve,gf)

Cod and piquillo pepper croquetas with garlic aioli

MAIN COURSE

please choose one per person

Turkey breast with chorizo stuffing and sherry gravy

Roasted butternut squash with mushroom nut roast stuffing and green chestnut pesto (ve)

Creamy seafood pie with manchego mashed potato

all mains served with

Paprika and garlic roasted potatoes (gf)

Brown butter carrots and sprouts (gf)

Honey roast parsnips (gf)

DESSERT

please choose one per person

Chocolate and coconut tart with vanilla ice cream (ve)

Burnt basque cheesecake with berry compote (gf)

Mojito lime posset with rum cream and shortbread

TO TAKE HOME

Gin-gle Berries bottled cocktail (alcoholic or non alcoholic)

gf - gluten free, v - vegetarian, ve - vegan



4 ROSE CRESCENT
CAMBRIDGE
CB2 3LL

ENQUIRIES: 01223 464 550

info@laraza.co.uk www.laraza.co.uk



CHRISTMAS MENU

3 COURSES - £36

+ A WELCOME DRINK &
A TAKEAWAY BOTTLED COCKTAIL

