



# LaRaza CHRISTMAS PARTIES



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

With our Christmas menu your entire party gets to enjoy a spread of hot & cold tapas to share, followed by your individual choices for main course and dessert.

The menu is designed for groups of 8 or more and is available from Friday 22nd November until Sunday 22nd December. Live music and entertainment is included on certain nights, please check our website for listings.



For bookings, please email: [info@laraza.co.uk](mailto:info@laraza.co.uk)

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

We can accommodate parties of up to 60 seated or 80 for buffet (please contact the venue). Private hire also available.

## GOOD TO KNOW

A 10% discretionary service charge will be added to your final bill.

A minimum of 8 people are required to book the Christmas party menu.

A non-refundable deposit of £10 per head is 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.

## 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)



## COLD TAPAS

*all dishes to share between the group*

Dipping breads with herb & balsamic olive oil (ve)

Gordal olives & cornichons (ve, gf)

Serrano ham (gf)

Manchego cheese (v, gf)

## HOT TAPAS

*all dishes to share between the group*

Padron peppers with pine nuts and agave nectar (ve, gf)

Honey baked baby chorizo with guindilla chillies (gf)

Vegan meatballs with a tomato basil sauce topped with crispy mushrooms (ve, gf)

## MAIN COURSE

*please choose one per person*

Spiced butternut squash and lentil wellington with a sticky fig chutney (ve)

Baked mackerel fillets with broccoli puree and crispy capers (gf)

Roast turkey breast with sherry gravy and chorizo and bacon stuffing

*all mains served with*

Braised red cabbage, Honeyed carrots, Garlic green beans & Roasted new potatoes

## DESSERT

*please choose one per person*

Chocolate truffle brownie torte with vanilla ice cream (ve)

Basque baked cheesecake with a berry compote (v, gf)

Lemon tart with lemon curd drizzle and fresh raspberries (v)

## TO TAKE HOME

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

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