



## DECEMBER SET MENU

£35 for 2 courses

£43 for 3 courses

*pre-orders for mains and pudding required 1 week before  
available December 1st-23rd and 27th-30<sup>th</sup>*

*selection of Christmas tapas for the table*

Spanish olives & almonds

Pan rústico & olive oil

Goats curd & honey croquettes

Gambas al ajillo

Chorizo in blankets

Serrano DOC ham

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Buttered free range turkey breast, triple cooked roast potato, seasonal vegetables,  
sage & chestnut stuffing, cranberry sauce, turkey gravy

Baked saffron wild rice with hazelnuts, crispy cauliflower, capers & raisins

Baked cod "pil pil" with confit potatoes, charred leek & Bucklebury kale

Rioja braised ox cheeks, horseradish mash, roast root vegetables & braising gravy

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Christmas pudding, brandy cream

Basque apple tart, apple sorbet, Calvados syrup

Tronco de Navidad – Spanish yule log with winter berries & vanilla Chantilly

Spanish cheeses, honey & seeded flapjack

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Tea & coffee