



## DECEMBER CHRISTMAS FEAST MENU

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

### Tapas for the table

Mibrasa roasted chestnuts  
Crispy cauliflower & strong cheddar  
Mojama (air cured tuna), almond oil  
Gambas a la plancha  
Chorizo blankets  
Mulled wine cured beef

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*please pre order a maximum of 2 dishes  
prices shown are for 2 courses / 3 courses*

Winter squash & idiazabal cheese Wellington £33 / £43  
Crispy roasted duck with prunes, chestnuts & Pedro Ximenez sherry £35 / £45  
Pork rack roast £37.50 / £47.50  
Baked crab rice, malted crumble £40 / £50  
Whole dressed Cornish plaice £40 / £50  
Salt chamber aged sirloin £47.50 / £57.50  
Rubia Gallega "Galician blond" prime rib steak £52.50 / £62.50  
*all served with winter root vegetables & potato tortilla*

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Mincemeat & vanilla custard tart, pine sugar  
Tronco do navidad – Spanish yule log, macerated berries & Chantilly  
Turrón – Spanish nougat with cranberry & hazelnut

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*All courses are served in the middle of the table for guests to share  
Please can all allergens & dietary requirements be highlighted before the event  
We kindly ask that the whole table chooses from the same menu*