



CHRISTMAS PARTY MENU 2019

CHRISTMAS LUNCH MENU

3 courses for £24.50 per person

Add a glass for Cava for £4

ENTRANTE/STARTER

**Combinación de langostinos fríos
pimientos rellenos de ensaladilla, salpicón de marisco
jamón serrano, chorizo, salsichon iberico,
alcachofas y anchoas**

combination of mediterranean cold prawns,
peppers stuffed with russian salad, seafood salad
artichoke hearts w/anchovies
cured serrano ham, chorizo and salsichon.

TAPAS CALIENTES/HOT TAPAS

gambas al pil-pil

prawns in olive oil, garlic & dried hot chilli peppers

pescaito frito

marinated deep fried fish

albondigas en salsa de vegetales

meatballs in a vegetable sauce

chorizo al vino

spanish sausage in a red wine sauce

patatas bravas

deep-fried potatoes in a chilli & garlic sauce

champiñones al ajillo

mushrooms in garlic

paella valenciana

paella of rice, shellfish & chicken

pan con ali-oli

bread & ali-oli

DESSERT

crema catalana crème brulèe

coffee

Add a glass of sherry for £5

CHRISTMAS DINNER MENU

3 courses for £31.50 per person

Add a glass for Cava for £4

ENTRANTE/STARTER

**Combinación de langostinos fríos
pimientos rellenos de ensaladilla, salpicón de marisco
jamón serrano, chorizo, salsichon iberico,
alcachofas y anchoas**

combination of mediterranean cold prawns,
peppers stuffed with russian salad, seafood salad
artichoke hearts w/anchovies
cured serrano ham, chorizo and salsichon.

TAPAS CALIENTES/HOT TAPAS

mar y tierra

prawns in olive oil, peppers & wild mushrooms

calamares a la romana

deep fried fresh squid

vuelta de carne

pan fried medallions of steak in garlic, red peppers with white wine

pincho moruno con chorizo

marinated chicken skewers with chorizo

garbanzos con pisto

chick peas with slow cooked aubergine, courgettes & peppers

patatas bravas

deep-fried potatoes in a chilli & garlic sauce

tortilla

spanish omelette with potatoes & onions

paella marinera

paella of rice, shellfish & sea food

pan con ali-oli

bread & ali-oli

DESSERT

crema catalana crème brulèe

coffee

Add a glass of sherry for £5

CHRISTMAS VEGETARIAN MENU

3 courses for Lunch £24.50 per person
3 courses for Dinner £31.50 per person

Add a glass for Cava for £4

ENTRANTE/STARTER

**Combinación de ensalada mixta con escalibada, tres colores,
espárragos blancos, alcachofas, tarragon fresco
y vinagreta de aceite de oliva**

combination of mix salad with roasted aubergine & peppers,
avocado, tomato & mozzarella
white asparagus & artichoke hearts, fresh tarragon
and olive oil dressing

PLATO FUERTE /MAIN COURSE

berenjena jardinera

aubergine stuffed with vegetables

garbanzos con pisto

chick peas with slow cooked aubergine, courgettes & peppers

tortilla

spanish omelette with potatoes & onions

champiñones al ajillo

mushrooms in garlic

patatas bravas

deep fried potatoes in chilli & garlic sauce

croquetas de espinaca y queso

spinach and cheese croquettes

pan con ali-oli

bread & ali-oli

DESSERT

crema catalana crème brûlée

coffee

Add a glass of sherry for £5

Terms & Conditions

An optional service charge of 12.5% will be added to your bill

Lunch is served until 4:45pm

Dinner sittings from 5pm

£10 per person deposit is required to secure the booking.

All deposits are non-refundable. Deposits are redeemable against your final bill.

Your table is reserved for a maximum of 2 hours (unless agreed otherwise).

The Christmas menu is available to groups of 6+ only.

The Christmas menu must be pre-booked in advance and is subject to availability.

Our Christmas menu is presented banquet style as Tapas so all guests share all dishes.

Please inform the restaurant of any dietary or allergen requirements a minimum of 4 weeks prior to the booking date.

If you cancel within 4 weeks of your booking date, we will need to charge you the full menu price per person.

Any drop in numbers are accepted until 4 weeks prior to the booking date, in which case we will still need to charge you the menu price.

Our Christmas period runs from 18th November until 23rd December 2019.

If you have an allergy of any kind, please advise the waiting staff. A menu detailing

allergens is available upon request. Whilst every effort is made to be extremely careful, it is

with regret that we cannot guarantee any of our food/drinks will be free of any traces of

allergens, including peanut.