



# Christmas Buffet

£21 per person (Minimum 8 people)

Complimentary Glass of Cava

Charcuteria Iberica - Iberian cured meats

Pan Catalan - Toasted bread with tomato, olive oil & black pepper (V)

Bocaditos de Panceta - Pork belly bites with balsamic dressing

Croquetas Caseras de Jamon Iberico - Homemade Iberian ham croquettes

Chipirones Fritos - Salt & Pepper Squid with aioli

Pimientos del Padron - Padron peppers with Maldon sea salt (V)

Homemade Falafel with Tahini Dip (V)

Patatas Bravas - with aioli and bravas sauce (V)

Arancini de Queso Manchego - Manchego cheese arancini with sweet chilli mayo (V)

Chorizo a la Sidra - Spanish chorizo in cider sauce

Churros de patata y trufa - Potato & truffle churros w/ mustard sauce

Halloumi chips - With sweet chilli sauce

Sobrasada bites - Chorizo pate w/ crusty bread & honey dressing



# Christmas Menu

2 Courses £29 / 3 Courses £35

Complimentary Glass of Cava

## Starter

Gambas al Ajillo - King Prawns with garlic, brandy & chilli sauce

Croquetas de Champinones y Trufa - Mushroom & truffle croquettes (V)

Pimientos del Padron - Padron peppers with Maldon sea salt (V)

Chorizo a la sidra - Spanish chorizo in cider sauce w/ crusty bread

## Main

Roast beef with all the trimmings

Secreto iberico a la brasa - Grilled pork steak (secret cut) with sweet, green chillies in tempura, creamy mash & chimichurri sauce

Nut roast with all the trimmings (V)

Salmon al parpillote con patatas (a lo pobre) - Baked salmon with fried potato slices & tenderstem broccoli

## Dessert

Christmas Pudding with Custard (V)

Sticky toffee pudding - with vanilla ice cream (V)

Almond Tart with Turrón Ice Cream (V)

Churros - with thick chocolate sauce (V)

V - suitable for vegetarians

Whilst we take the utmost care with preparing meals, please be aware that our kitchen is not 100% free of allergen ingredients. Please let our staff know if you suffer from allergies.

A discretionary 12.5% service charge will be added to your bill

