

## Christmas Menu

## 2 tapas, Main Course & Dessert





Manzanilla olives

Fresh Soup of the day

Anchovies marinated with olive oil

Padron peppers

Russian salad - Tuna, boiled eggs, carrots, potatoes, peas and mayonnaise

Prawns, garlic, chili and olive oil

Serrano ham with melon

Sauteed Garlic mushrooms

Cheese croquettes

white wine and cream

Fresh mussels, garlic, coriander, Toasted tomato bread, olive oil and garlic

Calamari with tartar sauce

Chorizo in red wine sauce

Ham croquettes

Spanish Tortilla

## MAIN COURSE

Paella Seafood – Vegetariana – Valenciana (Min for 2)

Baked salmon, creamy saffron sauce, mash potatoes and broccoli

Lamb shoulder, garlic crushed new potatoes, courgettes and jus

Roast Aubergines with Haloumi cheese

Crispy seared duck breast, blueberry balsamic sauce, French Beans and rosemary potatoes

Grilled Sirloin steak with pepper sauce, vegetables and chips

Turkey, roast potatoes, root vegetable and trimmings

## **DESSERT & COFFEE**

A choice of dessert from our menu

40.00

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