



£25 Menu

STARTERS*

Chicken Liver Parfait with Membrillo & Valdespino Sherry Jelly served with Toasts

Lightly Grilled Giant Mussels with Red Pesto & Manchego Crust

Butternut Squash & Cumin Soup (V)

MAIN COURSE**

Slow Roasted Pork Belly with Braised Cabbage, Caramelised Apple & Rioja Sauce

Pan-Fried Mackerel Fillets with Pesto & served with a Confit of Tomato, Red Onions & Garlic

Spinach & Ratatouille Puff Pastry with Poached Egg & Red Pesto (V)

DESSERT

Classic Crème Catalana

Turrón Glace with Strawberry Sauce

**Starters can be replaced by 2 tapas of your choice*

***On request we can tailor the menu to your requirements*

★ CHRISTMAS 2009

£30 Menu

STARTERS*

Mackerel "a la Plancha" with Warm Leeks, Diced Potato & Saffron Foam

Spanish Black Pudding, Pear & "Payoyo" Goat Cheese Rolls with Sauce Vierge

Butternut Squash & Cumin Soup (V)

MAIN COURSE**

Braised Chicken served with Peas, Chorizo & Mixed Pepper Stew

Pan Fried Sea Bream with Broad Beans, Tomato & Pepper Fondue

Wild Mushroom Risotto with Parmesan Crisp (V)

DESSERT

Orange Sevilla Tart with Orange Sauce

Turrón Glace with Strawberry Sauce

*The above set menus may be subject to variation
A discretionary 12.5% service charge will be added to your bill*



£45 Menu

APPETISERS

1 Tapa of your choice from our menu

STARTERS*

Crispy Goat's Cheese with Roasted Mixed Peppers & Pine Nuts Salad (V)(N)

Baby Scallops & Sobrasada Risotto with Manchego Crisp

Stuffed Piquillo Peppers with Minced Meat and Paprika

MAIN COURSE**

Whole Baked Sea Bass stuffed with Chorizo Mousse & Herb Butter

Roasted Duck Breast with Sichuan Pepper on a Bed of Spinach & served with a Poached Pear in Red Wine & Honey Sauce

A Layered Vegetable Terrine on a Crispy Puff Pastry, Poached Egg & Rioja Butter

DESSERT

Chocolate Fondant "A La Minute" with Pineapple Sorbet

Poached Pear & Chocolate Sauce with Vanilla Ice-Cream

SPANISH CHEESE PLATTER