



CHRISTMAS 2008



£25 Menu STARTERS

Lentil & Cumin Soup With/out Crisp
Serrano Ham & Crème Fraiche (V)

Traditional Sardine Escabeche served with
Mixed Leaves

MAIN COURSE*

Char Grilled Breast of Corn Fed Chicken
stuffed with Chorizo & Coriander,
Savora Emulsion

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

DESSERT

Caramelised Pineapple & Sichuan Pepper
in a Brandy Snap with Toffee Sauce

Classic Crème Catalane

**Traditional Turkey
Available on Request*

£35 Menu STARTERS

Lightly Grilled Spanish Mussels with Red
Pesto & Manchego Cheese Crust

Goat's Cheese, Cherry Tomato & Red
Onion Tart with Mixed Leaves &
Balsamic Reduction (V)

Ballotine of Foie Gras with a Rainbow of
Peppers & Pedro Ximenez Sherry
Marmelade

MAIN COURSE*

Pan Fried Organic Salmon on Chorizo &
Saffron Rice with Salsa Verde

Slow Roasted Pork Belly with Savoy
Cabbage, Carrots, Onions & Rioja Sauce

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

DESSERT

White Chocolate & Blood Orange Cake
Classic Crème Catalan

£45 Menu STARTERS

Pan-Fried Scallops & King Prawns on a
Bed of Chorizo, Capsicum Pepper, Red
Onions & Coriander

Selection of Iberian Cured Meat Platter

Marinated Beetroot Carpaccio with Sun
Dried Tomato & a Manchego/Smoked
Paprika Wafer (V)

MAIN COURSE*

Seared Yellow Fin Tuna with Roast Figs
& Pine Nuts, Sour Sweet Sauce

Braised Lamb Shank with Judion Beans,
Serrano Ham & Mint, Thyme Jus

Aubergine Millefeuille served with a Salsa
of Grilled Vegetables & Balsamic
Reduction (V)

DESSERT

Chocolate Fondant "A La Minute" with
Orange Saffron Sorbet

Spanish Cheese Platter with Biscuits

A discretionary 12.5% Service Charge will be added to your bill