

# MENU DE NAVIDAD RESERVA

## £25.95<sup>PP</sup>

Priced per person and shared between two, our Menu de Navidad Reserva offers a selection of vegetables, meat and fish served over three courses

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### PLATO COMBINADO ESPAÑOL

A mixed platter of Spanish treats made up of tortilla, tostada di Sobrassada, ensalada Andaluza, Serrano ham & Manchego cheese all served with a basket of bread and olives



### POLLO REBOZADO CON MIEL

Chicken fillet in a crisp batter coated with Spanish honey & grain mustard

### PATATAS GRATINADAS [v]

Layers of sliced potato baked with garlic cream and mozzarella cheese

### QUESO DE CABRA AL HORNO [gf]

Grilled goats' cheese topped with an orange and chilli marmalade

### SOLOMILLO CON SETAS [gf]

Strips of marinated beef fillet pan fried with mushrooms, garlic, paprika and cream

### TAJINE DE CORDERO [gf]

Tagine of lamb shoulder, slow-cooked with paprika, cumin, cinnamon, honey, sultanas and apricots

### GAMBAS PIL PIL [gf]

Hot roast peeled prawns with olive oil, fresh chillies & garlic



### BAGATELA ANDALUZ

A delicious trifle with a twist made with raspberries, Amaretti biscuits & sugared almonds

### PASTEL DE QUESO

Our home-made praline cheesecake served with a salted caramel and honeycomb tuile

### TARTA DE CHOCOLATE

A rich chocolate tart served with mascarpone cream and crystallised orange zest