



FESTIVE DINNER

24 - 25 DECEMBER / 20:00 Onwards



680
pp

A P E R I T I V O

Iberian Cold Cuts Platter

Acorn fed Iberian ham

Foie Gras Terrine

Pan seared Spanish duck liver,
marinated in Macallan 12 sherry
oak and pressed in a terrine

E N T R A N T E S

Chorizo "Txistorra"

Basque thin chorizo cooked
in red wine sauce, piparra
pepper, croutons

Bluefin Tuna Tartare

Citrus avocado mash,
teriyaki, cracker

Lobster Croquettes

Fresh lobster chunks,
seafood bechamel

Gambas "Al Ajillo"

King prawns, garlic, chili,
"Siurana" extra virgin olive oil

PLATO PRINCIPAL

(Choose 1 for every 2 guests. All tables must pre-order)

Juicy Lobster Rice

Boston lobster, squid,
onion & tomato "sofrito"

Or

Chateaubriand

Spanish beef fillet, truffled
mashed potato, spinach, beef jus

A L L A D O

Spinach Salad (v)

Young leaves, apple puree,
sun dried grapes & nuts



P O S T R E S



"Pa amb Xocolata"

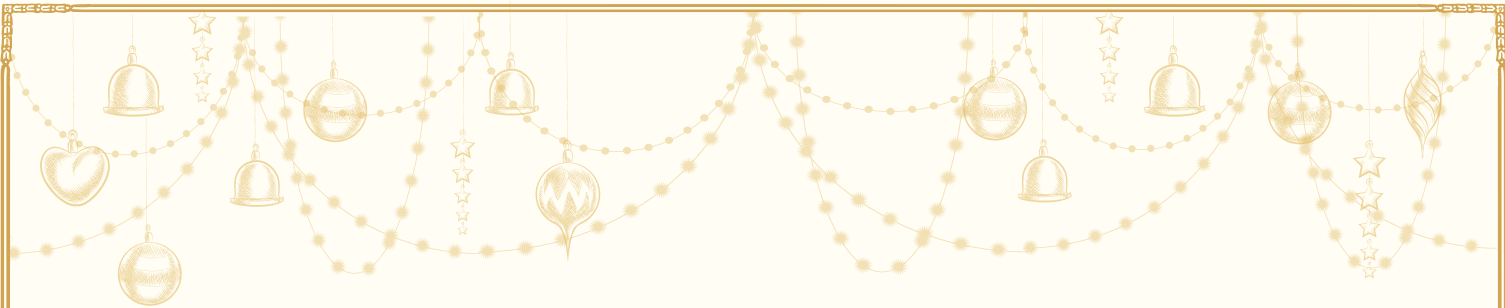
Crispy thin baguette, extra
virgin olive oil, Maldon salt,
70% chocolate ganache

Basque Cheesecake

Mixed Spanish cheeses based
cheesecake with balsamic
red fruit compote

No service charge • All the tips go to the staff • Promise





FREE - FLOW



2 HOURS

*With
Champagne
+140*

+100 for an additional hour

Valdesil

Godello, Valdeorras, Spain

Luis Cañas Reserva

Tempranillo, Garnacha, Graciano,
Rioja, Spain

Santa Margherita Prosecco DOC

Veneto, Italy

Estrella Damm Bottled Beer

House Spirits and Mixers

Vodka Absolut

Gin Beefeater

Rum Havana 3yrs

Tequila Olmeca Blanco

Whisky Ballantine's

Soft Drinks Selection



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