



FESTIVE DINNER

31 DECEMBER / 20:00 Onwards



880
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



3 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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