

NYE 2021

£35pp set menu

Starters

Please choose one per person

Iberico pork ribs with a Seville orange marmalade glaze

Empanadillas pastry parcels stuffed with black truffle, chestnut & wild mushrooms

Piquillo Peppers Stuffed with prawns, creamy piquillo pepper sauce

Gambas a la ajillo, king prawns in a garlic & chilli olive oil sauce

Marinated beetroot salad, green leaves, blue cheese, walnuts, honey & lemon olive oil dressing

Morcilla Balls, Spanish black pudding coated in almonds with a piquillo pepper jam

Pulpo potato risotto, grilled octopus in a creamy potato risotto

For vegan starter options please see our separate vegan menu

Main Course

100% acorn fed iberico pork fillet with a port jus

Whole milk fed leg of lamb with a sweet sherry jus (based on 2 sharing)

Aubergine Timbale, Grilled aubergine parcel stuffed with ratatouille topped with a creamy sauce (vegan)

All served with Paprika Spanish confit potatoes

Dessert

Almond tart with lemon & honey cream

Churros with a chocolate sauce (Vg)

Dulce de leche

Spanish Cheese selection £4 supplement

Sides

Jamon Iberico £9

Patatas Bravas £4

Spinach with Garlic £4

Croquettes £6.50

Sautéed peas in white wine with jamon iberico £5