



Christmas Menu

Available from 1st December to 24th December 2021

Lunch - from 12 noon - 6.30pm - **2 Course £16.95 / 3 Course £19.95**
Dinner - Daily from 6.30pm - 10pm - **2 Course £18.95 / 3 Course £21.95**

Starters

- Pan Plano** - Flatbread topped with roast peppers, aubergines and courgettes topped with goats cheese
- Sopa Asturiana** - Ham, chorizo, morcilla and white bean broth
- Tabla Imbotito** - Traditional Spanish meat and cheeseboard with mini breadsticks
- Queso Mahoun** - Deep fried Spanish cheese with mojo picon

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Choose any 3 tapas from below

Del Mar / From the Sea

- Bacalao** - Pan fried salt cod with chorizo and black pudding
- Calamares** - Fresh squid in herb flour deep fried served with ajillo
- Gambas pil pil** - King prawns with chillies and garlic oil
- Mejillones** - Freshly steamed mussels in saffron white wine cream sauce

Aves de Corral / Poultry Dishes

- Pollo Croquetas** - Homemade chicken croquettes
- Pollo Rebozado** - Breast of chicken strips in a sweet smoked paprika batter and garlic mayonnaise
- Pollo y Chorizo** - Chicken breast sliced and topped with Manchego cheese with tomato sauce
- El Pavo** - Stuffed turkey with Serrano ham, stuffing and mini Chorizo
- Pollo Morcilla** - Breast of chicken strips with Spanish black pudding
- Today's Paella of the Day** - Ask your server

Vegetarianos / Vegetarian Option

- Patatas Bravas** - Crisp fried potatoes with a spicy tomato mayonnaise
- Patata y Queso** - Sliced potatoes cooked with cream, garlic and cheese
- Queso de Cabra** - Baked goats cheese with red onion chutney and rocket salad
- Champinon** - Mixed winter mushrooms in a garlic cream sauce
- Berenjena** - Aubergine fritters and Spanish honey
- Garbanzos** - Spiced chick pea and vegetable stew

De La Granja / From the Farm

- Chorizo Fritto** - Spanish Chorizo in red wine, onions and a touch of tomato
- Carne de Ternera** - Flash fried beef strips with garlic and chilli and red onion
- Cordero** - Spicy braised lamb shoulder - Moor Style
- Morcilla** - Braised Spanish black pudding with apple and onion chutney
- Albondigas** - Homemade pork and beef meatballs in a spicy tomato sauce
- Medallones de Carne** - Fillet Medallion grilled or with pepper sauce (£3.50 supplement)

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Postre / Desserts

- Tarta de Queso** - Homemade Cheesecake of white chocolate, cranberry and tablet
- Pegajoso Toffee Pudín** - Our Spanish take on sticky toffee pudding with Pedro PX Sherry and ice cream
- Churros** - Spanish doughnuts with dipping hot chocolate
- Tabla de queso** - Spanish cheese board with accompaniments