



CHRISTMAS MENU

SET MENU

STARTERS

CREAM OF VEGETABLE SOUP
V GW, D

**POLENTA BREADED
FRIED BRIE** **V GW, D, E**

With jalapeno and red onion jam

CAJUN SPICED CALAMARI
GW, E, F, ML

With lemon garlic mayo

PATATAS CON CHORIZO

*Fried chorizo and potato cubes
in a savoury sauce*

**CAJUN CHICKEN
CAESAR SALAD** **GW, E**

*Baby gem, crispy bacon, Cajun
chicken & homemade Caesar
dressing*

TOSTADA PUERCO **D**

*Slow roasted bbq pulled pork,
pickled red onion, crema*

TOSTADA VEGGIE **V GO**

*House vegan chilli, iceberg lettuce,
roasted jalapeno*

MAIN COURSE

**PAN FRIED DRY-AGED
SIRLOIN STEAK** **D, CY**

*Cooked to your liking, crispy onion
rings, brandy peppercorn sauce
and fries*

SEARED CAJUN SALMON
D, F, GW

*With garlic and chive cream sauce,
citrus side salad and rosemary
garlic fried potatoes*

MEXICAN LAMB CASSOULET
SD, D

*Tender, lean lamb pieces slowly
braised with beans, chorizo, winter
vegetables in a rich tomato and
herb sauce with spring onion
mashed potatoes*

SIZZLING CHICKEN FAJITAS
V GW, D, E

With flour tortillas and dips

**CHORIZO STUFFED
CHICKEN SUPREME** **D**

*Chicken fillet stuffed with a chorizo
mousse, roasted peppers, spring
onion mash and a soft herb dressing*

LATINO BURGER **GW, D, E**

*Brioche bun, 6oz beef burger,
chorizo, red onion, jalapenos,
Monterey jack and BBQ sauce with
fries*

BARBACOA TACOS **D**

*Crispy corn tacos, shredded beef
brisket, iceberg lettuce, cheese,
pico de gallo, crema*

CHILLI CON VEGAN **Vegan GO**

*Chilli pulled oats cooked in spiced
tomato sauce with rice and tortilla
chips*

DESSERT

**CHILLI & ORANGE
CHOCOLATE BROWNIE**
V GW, D, E

*With vanilla ice cream and
a rich chocolate sauce*

**MANGO & PASSIONFRUIT
CHEESECAKE** **V GW, D**

With fresh cream and coulis

APPLE PIE **V GW, D, E**

With custard

CHOCOLATE & COCONUT TART
V GF Vegan

Vegan and gluten free option

SELECTION OF ICE CREAMS **V D**

*Vanilla, strawberry and chocolate
with chocolate sauce*

DIETARY & ALLERGY INFORMATION

V
indicates that the dish is already or
can be adapted to be vegetarian.

GF
indicates that the dish is already or
can be adapted to be gluten free.

D Dairy
GW Gluten Wheat
GO Gluten Oats
MD Mustard
E Eggs
SS Sesame Seeds
CY Celery

CR Crustaceans
M Molluscs
N Nuts
SY Soya Beans
L Lupin
SD Sulphur Dioxide
F Fish