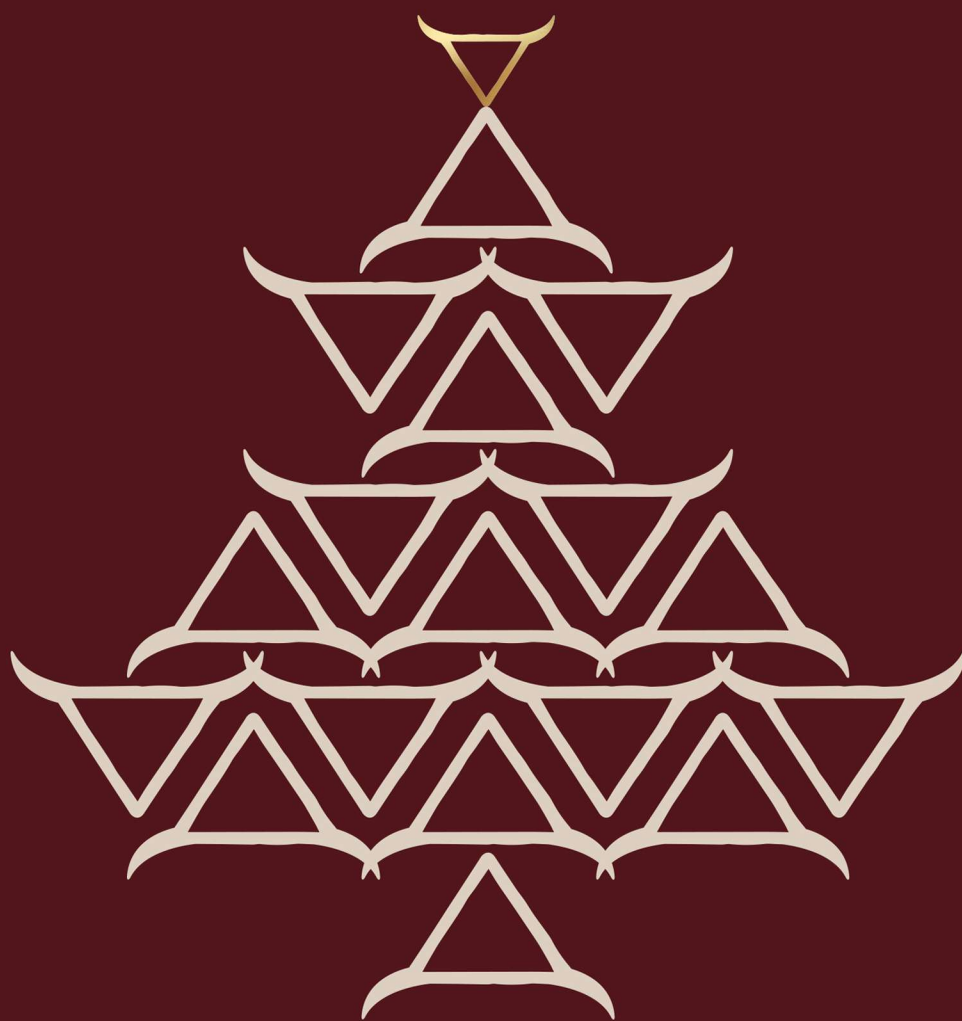


# PVRRILLA

STEAKHOUSE & BAR



CHRISTMAS  
MENU

# CHRISTMAS MENU

5 COURSE MEAL £74.95 PER PERSON

EARLY BIRD PRICE FROM 12PM TO 4PM £54.95 PER PERSON

## WELCOME DRINK

Enjoy a complimentary glass of Prosecco or a soft drink of your choice on arrival

## TO BEGIN FRESHLY BAKED HOUSE BREAD

Freshly baked artisan bread served with salted butter, bone marrow butter and cranberry & dried date butter **D G**

## STARTERS

### BEEF CARPACCIO

Thinly sliced beef fillet lightly coated with French mustard and cracked black pepper, finished with shaved Parmesan, truffle mayonnaise, toasted sourdough and extra virgin olive oil

**G D E M**

### SLOW-BRAISED BEEF CROQUETTES

Golden crispy croquettes filled with slow-braised pulled beef, served with smoked chipotle mayonnaise **G D E**

### PAN-SEARED KING SCALLOPS

Pan-seared king scallops served on a silky roasted celeriac purée, finished with sage butter and shaved Parmesan **D MO SF S**

### CLASSIC PRAWN COCKTAIL

Cold Atlantic prawns served on crisp baby gem lettuce with guacamole, semi-dried tomatoes and house sriracha mayonnaise, finished with fresh lemon **C SF E**

### SPINACH & RICOTTA EMPANADA

Handmade golden empanada filled with spinach, ricotta, Parmesan and fresh herbs, served with house mojo verde **G D E**

## MAINS

### FROM THE PARRILLA GRILL

Choose from our selection of 300g premium steaks expertly grilled to your preferred temperature

FLANK STEAK, BEEF RUMP, SIRLOIN OR RIBEYE

### WHOLE GRILLED SEA BREAM

Whole grilled sea bream served with crushed rosemary potatoes, buttered Tenderstem broccoli, charred lemon and salsa verde

**F D M SE S**

### SLOW-BRAISED BEEF SHORT RIB

Slow-braised beef short rib served with creamy truffle mashed potato, roasted baby carrots and a rich red wine jus **D S**

### PARRILLA WAGYU BURGER

Chargrilled Wagyu beef burger topped with house cheese, caramelised onions and chipotle mayonnaise, served with a house salad dressed with mustard dressing and triple-cooked fries **G D E M**

### ROASTED STUFFED BUTTERNUT SQUASH

Roasted butternut squash filled with spinach and roasted vegetables, finished with toasted pumpkin seeds and served with house mojo verde **V**

## SIDES

### TENDERSTEM BROCCOLI

Buttered Tenderstem broccoli finished with toasted sesame seeds **D M SE S**

### PAN-SEARED ASPARAGUS

Pan-seared asparagus finished with garlic butter and aged balsamic glaze **D S**

### CAULIFLOWER CHEESE

Roasted cauliflower baked in a rich mature Cheddar cheese sauce with a golden Parmesan crust **G D**

### GRILLED TIGER PRAWNS

Grilled tiger prawns finished with fresh parsley and lemon **C**

### WAGYU SAUSAGES

Grilled Wagyu sausages served with house chimichurri **S**

## DESSERTS

### COCONUT PANNA COTTA

Silky coconut panna cotta served with a tropical mango and passion fruit compote, finished with toasted coconut flakes **D**

### APPLE TURNOVER

Warm apple turnover served with vanilla ice cream and salted caramel sauce **G D E**

### HOUSE BROWNIE

Warm chocolate brownie served with vanilla ice cream and Belgian chocolate sauce **G D E N**

### SAN SEBASTIAN CHEESECAKE

Creamy baked San Sebastian cheesecake served with warm Belgian chocolate sauce **G D E**

### ICE CREAM

Choose two scoops of your favourite ice cream or sorbet served in a dessert glass

Vanilla **D**, Strawberry Panna Cotta **D**, Salted Caramel **D**, Pistachio **D N**

### SORBETS

Lemon **V**, Raspberry **V**,

Our sorbets may contain traces of dairy, egg, gluten, nuts and sulphites

## ALLERGEN KEY

|        |      |      |       |             |         |        |           |         |     |         |       |     |       |        |       |          |                 |
|--------|------|------|-------|-------------|---------|--------|-----------|---------|-----|---------|-------|-----|-------|--------|-------|----------|-----------------|
| G      | F    | N    | LU    | C           | P       | CE     | S         | M       | SY  | M       | V     | E   | LU    | SE     | D     | MO       | SF              |
| Gluten | Fish | Nuts | Lupin | Crustaceans | Peanuts | Celery | Sulphites | Mustard | Soy | Mustard | Vegan | Egg | Lupin | Sesame | Dairy | Molluscs | Sulphur Dioxide |