IXCHEL

FULL MOON | CHRISTMAS MENU
£120



ON ARRIVAL

Perrier Jouet GB, Champagne
Guacamole, pico de gallo, totopos

SMALL PLATES

Prawn cocktail, chipotle Marie Rose sauce, chives

Celeriac soup, roasted corn, sourdough pumpkin seeds croutons, winter truffle

Confit duck fried taco, mole, sour cream, cheese

Charred pineapple and stone bass ceviche, red onion, basil oil

PLATOS FUERTES

Pork cochinita, black beans served with salsa Xnipek and tortillas

Stuffed turkey mole poblano, roasted parsnips and brussel sprouts

GUARNICIONES

Crispy potatoes, salsa verde, chipotle crema

Grilled heritage carrots, thyme oil, smoked chestnut pure

POSTRES

Burnt cheesecake, orange jam, Mexican dark chocolate sorbet

Mexican churros, salted caramel sauce and chili-chocolate sauce

IXCHEL

GODDESS MOON | CHRISTMAS MENU
£90



ON ARRIVAL

Della Vite prosecco
Guacamole, pico de gallo, totopos

SMALL PLATES

Prawn cocktail, chipotle Marie Rose sauce, chives

Celeriac soup, roasted corn, sourdough pumpkin seeds croutons, winter truffle

Confit duck fried taco, mole, sour cream, cheese

PLATOS FUERTES

Pork cochinita, black beans served with salsa Xnipek and tortillas

Stuffed turkey mole poblano, roasted parsnips and brussel sprouts

GUARNICIONES

Grilled heritage carrots, thyme oil, smoked chestnut pure

POSTRES

Mexican churros, salted caramel sauce and chili-chocolate sauce

IXCHEL

VEGGIE MOON | CHRISTMAS MENU
£75



ON ARRIVAL

Della Vite prosecco
Guacamole, pico de gallo, totopos

SMALL PLATES

Roasted hispi cabbage, macha salsa

Hen of the woods vegan tinga taco, refried beans, fresh lettuce, vegan sour cream and pickled radish

Rajas con crema tostada, halloumi cheese, pumpkin seeds mole

PLATOS FUERTES

Mix of wild mushrooms mixiote, black bean stew, borracha sauce

Lentils sofrito stew, butternut squash glazed, Mexican dukkah

GUARNICIONES

Crispy potatoes, salsa verde, chipotle crema

Grilled heritage carrots, thyme oil, smoked chestnut pure

POSTRES

Mexican mango, homemade chamoy, lime sorbet, tajin

Blood orange and chocolate sorbet with hazelnut praline