



## Winter 'Fiesta' Sharing Feast Menu

*A selection of our favourite dishes presented as a sharing feast for parties of more than 10*

### **Suggested Welcome Cocktail (+£10.50 per person)**

**Margarita**



### **Starters**

**Green plantain crisps with guacamole taquero (Vg)**

**Tapioca and cheese croquettes, guava and balsamic reduction (V)**

**Nikkei tuna tostadas, guacamole, chipotle mayo**

**Criollo-corn empanadas of the day, serrano chilli salsa**



### **Main Dishes**

**Pan roasted filet of sea bream, pumpkin, miso & aji amarillo purée, salsa verde**

**Lechona tolimense, (Colombian pulled pork) white corn tortillas, jalapeño & fresh tomatillo salsa**

**Roasted aubergine, fried beans salsa negra, Maya hummus (Vg)**

**Mains served with:**

**Green herb steamed rice with fried garlic (Vg); Chimichurri skin-on potato fries (Vg),**

**Cassava chips, truffle oil and chipotle mayonnaise (V)**



### **Dessert platter**

**Warm banana & choc bread pudding, home-made smoked cinnamon ice cream (V))**

**Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)**

**Duo of home-made ice cream/sorbet, coconut cookies (V)**

**£52.50 per person**

*Dishes marked (V) are Vegetarian and (Vg) are Vegan. Changes to the menu could occur due to availability of products. Our menus are 100% gluten-free; please inform us of any allergies when booking. 20% VAT is included in the price. Please note we are a cashless venue, and a 12.5% discretionary service charge will be added to the bill.*