

# CHRISTMAS MENU

*£85 per person*

Veuve Clicquot Champagne on arrival

## TO START

Padrón peppers (vg)

Chargrilled flatbread with garlic butter (v)

Jamón & Manchego croquetas

Charcuterie and cheese selection

## TAPAS TO SHARE

Burrata Pugliese, tomato salsa, basil oil (v)

Pan fried sea trout, ajo blanco, herb salad

Tiger prawns, roasted garlic, red chilli oil

Lamb skewers, salsa roja, moruno dressing

Mushroom and black truffle ravioli (v)

Grilled rib eye, truffle potato, mojo verde, jus

Patatas bravas, alioli (v)

## DESSERTS TO SHARE

Pistachio and white chocolate buñuelos,
whipped lemon ricotta (v)

Tarta de Santiago (v)

(v) vegetarian | (vg) vegan