

FESTIVE CLASSIC

Select with your waiter

GAUCHO

A welcome glass of Domaine Chandon Argentinian Sparkling Wine

STARTERS

SEABASS CEVICHE

Leche de tigre, papaya, watermelon, red onion, coriander

BEEF CARPACCIO

Smoked, salt cured in juniper, mustard seeds, bay leaf, umami chimichurri

LAMB EMPANADA ^[D]

Spiced apple chutney

CHESTNUT AND PARSNIP SOUP

Velouté, spiced pear

MAINS

Served with a selection of seasonal sides and sauces

HAKE MOQUECA ^[D]

Red pepper, red onion, coconut milk, ginger, fresh turmeric, coriander. Served with sautéed pearl barley and freekeh

CUADRIL 250g ^[G]

RUMP. The leanest cut with a pure, distinctive flavour, served with chimichurri

TURKEY ^[D]

Pork and chicken stuffing, gravy

ANCHO 200g ^[G]

RIBEYE. Delicately marbled throughout for superb, full-bodied flavour, served with chimichurri

WINTER RISOTTO ^[V]

Mushroom, black truffle and vegan cream

DESSERTS

CHRISTMAS PUDDING ^{[D][V]}

Traditional steamed pudding, brandy sauce

STICKY TOFFEE PUDDING ^{[D][V]}

Date sponge, salted dulce de leche sauce, clotted cream

DULCE DE LECHE FLAN ^{[D][V]}

Coconut crumble

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need.

^[N] Contains nuts

^[D] Contains dairy

^[Ve] Vegan

^[V] Vegetarian

^[G] Gluten-free