

christmas day degustacion menu 49.90 pp

on arrival

glass of premium cava on arrival

tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico & pate de pollo

first course

seafood soup or roast pumpkin soup:

decadent house made seafood soup or roast pumpkin cream

second course

lobster & haloumi cheese tartlet:

spanish lobster & haloumi cheese in a filo tartlet w a cucumber & witlof salad

third course

roast turkey & double brie croquets:

christmas roast turkey croquets stuffed w double brie cheese, w a wild berry coulis

fourth course

twice cooked tender quail:

twice cooked tender quail served w a wild mushroom & parmesan risotto

fifth course

slow braised leg of lamb

slow braised leg of baby lamb (8hours) served w a cauliflower & almond pure

sixth course

glass of pedro ximenes nectar sherry

belgian chocolate fondant:

decadent belgian chocolate fondant w vanilla de madagascar ice cream and fresh wild berries

christmas day menu available for a minimum of 2 guests, final bill will be calculated on number of confirmed guests, number to be confirmed 7 days prior w 50% deposit