

DECEMBER CHRISTMAS LUNCH MENU

Available from 1st-24th December 12 noon – 4pm
Two courses with coffee £17.50, three courses with coffee £21.50

Sopa Castellana – a traditional Castilian soup made with Serrano ham, smoked paprika and garlic, garnished with an egg and croutons

Salad of Duck ham with cranberries and redcurrants, assorted salad leaves and orange vinaigrette

Bavarois of cheese and assorted vegetables with a mustard mayonnaise



Sea bass in a white wine and cream sauce with sautéed potatoes and salad

Supreme of salmon in a dill velouté with new potatoes and a ratatouille parcel

Baked red pepper stuffed with goat cheese, vegetables and couscous, with a fig vinegar and red pepper sauce

Chicken breast stuffed with Mahon cheese and ham, with a Port and mushroom sauce, served with new potatoes

Presa Iberica (acorn-fed pork) rolled and stuffed with sausage-meat, macadamia nuts & vegetables with Patatas panaderas and a Pedro Ximenez reduction



Spanish candied fruit cake with turrón ice cream and red-currants

Vanilla Crème brulée with figs in brandy and fruits of the forest ice-cream

Crema Catalana The famous Catalan version of crème brulée

Pears stewed in Rioja with a hint of cinnamon, served with a pear sorbet

Spanish Cheese Selection with tomato jam, quince jelly & pickled figs



Coffee and Spanish Christmas sweets – Turrón, Polvorones and Marzipan

DECEMBER CHRISTMAS DINNER MENU

Available from 1st-24th December 6pm – 10pm
Two courses with coffee £23.50, three courses with coffee £27.50



Cream of truffle and porcini mushroom soup
Warm salad of Salmon *with fennel, mange-tout and rocket in lemon vinaigrette*
Empanada of smoked Asturian chorizo *in a Spanish cider and béchamel sauce*
Vieras con queso *Scallops in their shells with shallots & panceta, topped with cheese sauce*
Chicken liver parfait *with raspberry confit, served with toast*



Rolled lemon sole with prawns, lumpfish caviar and squid ink *in a seafood sauce with peas and white asparagus tips, Queen potatoes*
Red mullet with coriander salsa, *green asparagus, wild mushrooms & sautéed potatoes*
Scottish fillet steak *with a red wine reduction, sautéed potatoes and assorted vegetables*
Rolled turkey medallions *with a sausage and chestnut stuffing, sweet potato puree and spinach with pine-nuts and raisins*
Caramelised duck breast, *wild mushrooms sautéed in Oloroso sherry and truffle-scented fondant potato*
Baked red pepper *stuffed with goat cheese, vegetables and couscous, with a fig vinegar and red pepper sauce*



Spanish candied fruit cake *with turrón ice cream and red-currants*
Vanilla Crème brulée *with figs in brandy and fruits of the forest ice-cream*
Crema Catalana *The famous Catalan version of crème brulée*
Pears stewed in Rioja *with a hint of cinnamon, served with a pear sorbet*
Spanish Cheese Selection *with tomato jam, quince jelly & pickled figs*



Coffee and Spanish Christmas sweets – *Turrón, Polvorones and Marzipan*

CHRISTMAS DAY LUNCH

Six courses for £60

Luxury Seafood soup

Tuna loin marinated with olive oil, sherry vinegar, shallots and carrots

Mushrooms, green asparagus sautéed with garlic and a Mahon cheese gratin



Basil sorbet



Warm Lobster salad with mango, assorted salad leaves and passion fruit vinaigrette

Piquillo peppers stuffed with Iberico ham and a piquillo sauce

Terrine of pheasant & assorted vegetables with a mustard and tarragon reduction



Turbot with prawns on saffron rice in a cava and cream sauce with green grapes

Monkfish with a salsa verde, new potatoes and a ratatouille parcel

Baked red pepper stuffed with couscous & goat cheese with a fig vinegar & red pepper sauce

*Rolled turkey medallions with a sausage and chestnut stuffing, sweet potato puree
and spinach with pine-nuts and raisins*

*Highland fillet of venison with a raspberry coulis, roast potatoes
and red cabbage cooked with oranges and red wine*

*Suckling pig with patatas panaderas (sliced potatoes roasted with onions and peppers)
and apple puree*



Spanish candied fruit cake with turrón ice cream and red-currants

Vanilla Crème brulée with figs in brandy and fruits of the forest ice-cream

Spanish Cheese Selection with tomato jam, quince jelly & pickled figs



Coffee and Spanish Christmas sweets – Turrón, Polvorones and Marzipan

NEW YEARS EVE DINNER

Six courses for £60

Chicken consommé with sherry and egg

Cantaloupe melon with Iberico ham and assorted salad leaves

Aspic of mussels with a brandy-flavoured Salsa Rosa



Blood orange sorbet



Vieras con queso Scallops in their shells with shallots & panceta, cheese sauce

Cannelloni of spinach and three Spanish cheeses with a cheese gratin

Terrine of Iberico pork with apple and ginger puree



Turbot with salsa verde, new potatoes and assorted baby vegetables

John Dory in an anchovy sauce with roast potatoes, wild mushrooms and baby carrots

Baked red pepper stuffed with couscous & goat cheese with a fig vinegar & red pepper sauce

Lamb shank roasted with rosemary, couscous and pumpkin with almonds and cinnamon

Fillet steak with your choice of three salsas, sautéed potatoes and assorted vegetables

Sliced duck breast with a pomegranate coulis, fondant potato and baby vegetables



Spanish candied fruit cake with turrón ice cream and red-currants

Vanilla Crème brûlée with figs in brandy and fruits of the forest ice-cream

Spanish Cheese Selection with tomato jam, quince jelly & pickled figs



Coffee and Spanish sweets – Turrón, Polvorones and Marzipan