**“Fiesta” and “Mistletoe” menus (Available  until 23rd  December)**

**“FIESTA” Menu £25 per person**

Bread, marinated olives and Jamon Serrano

Chorizo and new potatoes, chilli oil

Chicken, beef and lamb skewers

Nachos, guacamole, tomato and sweet corn salsa

Spanish tortilla, tomato and basil sauce

Patatas bravas

Deep fried calamares, tartare sauce

Salmon and cod croquetas

Chorizo, chicken and seafood PAELLA (vegetarian paella on request)

Platters of Mince pies

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**“MISTLETOE” Menu £35 per person**

Glass of Prosseco

Starters

Roast Parsnip & Stilton Soup

Spicy chorizo Pate & Crusty Bread

Scottish Smoked Salmon & Horseradish Potato Salad

Main Courses

Roast turkey with chestnut stuffing, roast potatoes & vegetables

Slow roast lamb shank, herb mash & Rosemary gravy

Grilled mixed fish platter, buttered garlic new potatoes

Desserts

2 English Cheeses & Port

Mince Pies

Christmas Pudding

Coffee or tea

*“Mistletoe” menu with pre orders only.*

**CHRISTMAS DAY MENU – (Served from 12:00- 18:00) with preorders  only**

£65 pp

Glass of prosseco

Welcome nibble: Freshly carved  “Jamon Serrano“

***STARTERS***

Roast butternut squash soup, chia seeds and stilton

Scotish smoked salmon & horseradish potato salad

Duck liver and brandy pate, crusty bread

***MAIN COURSES***

Slow roast lamb shank, served with chorizo mash, crispy bacon and red wine gravy

Roast turkey breast with chestnut and sage stuffing, roast vegetables and potatoes, Brussel sprouts, onion gravy and cranberry relish

Grilled halloumi skewer served with vegetable quinoa, chilpote and Honey sauce

TABLA DE TAPAS: Chorizo, calamares, patatas bravas and a side salad

***DESSERTS***

Selection of Italian ice creams

Two cheeses and Port

Mince pies, brandy butter

Christmas pudding, orange Creme Anglaise

Sticky toffee pudding

Coffee and tea

10% service charge. £10 Non refundable deposit required.