

MENU DE NAVIDAD

VEGAN MENU



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TO BEGIN WITH...

PAN

Home Baked Sour Dough Bread.
Served with a Trio of Dips; Spanish Extra Virgin Olive
Oil, Beetroot Hummus & a Basil Infused Olive Oil

PATÉ DE TOMATE

Homemade Sun- Dried Pate
& Nairn's Gluten Free Oatcakes

...WHILST YOU CHOOSE...

**YOUR CHOICE OF TWO TAPAS DISHES PER PERSON
FROM OUR TAPAS MENU**

...THAT WE'LL SERVE ACCOMPANIED BY...

PIMIENTOS DE PADRÓN

Spanish Green Peppers.
Pan Seared & Adorned with Maldon Sea Salt
Beware some are HOT!

BERENJENAS CON MIEL

Aubergine Crisps. The "Miel" in the Name Means Honey, But,
We'll Serve Yours Drizzled with Golden Syrup!

PATATAS BRAVAS

Crisp, Red Rooster Potatoes.
Topped with a Spicy Tomato Salsa

...THEN TO FINISH...

SORBETA DE MULLED WINE

There's Not a Spanish Name for Mulled Wine But
Don't Let That Fool You, This is Excellent!

Fragrant, Winter Spiced Sorbet

£25 POR PERSONA

*Please be aware that everyone in your party must
dine from this menu

DESDE EL CAMPO / FROM THE LAND

ENSALADA DE REMOLACHA

A Superfood Salad of Beetroot, Walnuts
& Tri Colour Quinoa

ALCACHOFAS

Artichokes Tossed with Sun- Dried Tomatoes,
Black Olives & Thinly Sliced Gherkin.
Drizzled with Basil Infused Olive Oil & Balsamic Vinegar

COUSCOUS MEDITERRANEO

Giant Couscous, Chickpea & Kidney Bean Salad. Bound with Zesty
Citrus Fruit & Mojo Verde
(A Coriander Enriched Salsa from the Canary Islands)

ESPÁRRAGOS Y CEBOLLETAS

Asparagus Spears & Whole Spring Onions. Char Grilled
& Dressed with a Salsa de Romesco
(An Almond, Roasted Garlic & Tomato Sauce
from Tarragona in Catalunya)

PATATAS A LO POBRE

Pan Fried, Thinly Sliced Potatoes, Tossed with
Onion, Garlic & Peppers

**PLUS A SELECTION OF SPECIALS FROM OUR DAILY
SPECIALS BOARD, PLEASE JUST ASK!**

FIN.