



MENU FESTÍN

Amuse Bouche

Palm heart cocktail causa with avocado and confit peppers (VG)

Starters

Braised Lamb empanada Tender lamb shoulder empanada with fresh mint sauce

Autumn Garden empanada Roasted kabocha squash empanada with rosemary and creamy goat cheese (V)

Intermediate Course

Pisco and beetroot-cured Scottish salmon tiradito Scottish salmon, sashimi-style, with sweet potato, choclo, cilantro, cancha, and creamy leche de tigre (GF)

Agnello tonnato Roasted lamb cannon with silky tonnato sauce, crispy capers and dried tuna flakes (GF)

Celeriac and squash Tart Roasted celeriac and butternut squash in flaky shortcrust pastry, finished with a silky jus (VG)

Mains

Christmas turkey wrapped in bacon with corn bread stuffing Served with creamy mash potatoes, roasted vegetables, and cranberry jus (GF)

Lechon adobado Rolled suckling pig in rich adobo sauce with crunchy crackling, braised red cabbage, and pickled aubergines (GF)

Lion's mane mushrooms in mole sauce Served with almond rice and seasonal green vegetables (V)

Grilled sea bass Parsnips puree, green beans, Brussels sprouts and extra brut sauce (GF)

Argentine Black Angus grilled rib eye
Served with creamy mashed potatoes, roasted vegetables and beef jus (GF) (+£5)

Add a selection of seasonal sides to share (£5pp):
Yucca Fries, Tenderstem Broccoli & Andina Potatoes.

Desserts

Arrollado de dulce de leche Rolled sponge filled with dulce de leche, topped with chocolate cream (V)

Golden Panna Cotta Mango and coconut vegan panna cotta (VG)

Andean Spiced Pear Mulled chicha morada poached pear with vanilla Ice Cream (V)

Tres leches cake Vanilla sponge (V)

(GF) Gluten Free, (V) Vegetarian, (VG) Vegan

