



## **CHRISTMAS SET MENU 2018**

### **To start to share:**

Gordal green olives  
Goats cheese churros & white truffled honey  
Aged Serrano ham  
Padron peppers

### **Followed by:**

#### **The Market Christmas Dinner –**

#### **The classic meal with a little Spanish twist**

Serrano wrapped roast turkey, chorizo, pork and fig stuffing, crispy sobrasado Brussels, honey roasted parsnips & carrots, duck fat potatoes & spiced red cabbage puree

#### **Vegetarian/Vegan option**

Chestnut, kale and apricot wellington, confit Brussels, roasted parsnips and carrots, herbed roast potatoes, spiced red cabbage puree

### **Desserts**

Christmas pudding, Spanish brandy sauce\*

Three Spanish cheeses, crackers, membrillo

(£3 supplement)

**£30**

Mains and dessert will require a pre-order two weeks in advance.

An extra vegan tapas to start can be provided if required

\*Vegan version available

Menu subject to minor change

A 12.5% service charge will be added to your bill



## **CHEF'S MENU**

### **A Feast to Share**

**Dishes are sent out gradually and in multiple**

#### **Tapas and Small Plates:**

Manchego cheese

Padron peppers

Serrano ham

Goats' cheese churros, truffle honey

Cheese and chorizo/piquillo pepper croqueta, basil aioli

Mussels, chorizo (opt), white, wine, shallot, capers

Broccoli, crispy kale, tahini, pumpkin seed

Pork belly, olives, prunes, brandy sauce

Basque ragu, morcilla, chorizo, fideo noodles, saffron

Spanish mac and cheese

Fries, chives, manchego

#### **From the Baker:**

Caramel parfait, hazelnut, chocolate mousse

Blackberry, amaretto cream, meringue, lemon verbena

£30

No pre-order required - Just let us know of any dietary requirements in advance

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