

£28.50 | 2 Course Menu | £31.50 | 3 Course Menu

INCLUDES CHRISTMAS TABLE DECORATIONS & CHRISTMAS CRACKERS

STARTERS

BUTTERNUT SQUASH SOUP (V) (VE)

Finished with shaved Parmesan cheese and parsley. Served with bread and Chimichurri butter (Vegan option available)

EMPANADAS

Traditional Argentine savoury filled pastry choose:

Beef or Humita (creamy sweetcorn **V/VE**)

CHORIZO SAUSAGE (GF)

With rocket salad, shaved Provolone cheese and Balsamic reduction

MAINS

ARGENTINIAN STEAK MALBEC (GF)

250gr (9oz) Rump steak with Malbec sauce. Served with mashed potatoes and green beans (Gluten free option available)

Supplements Ribeye £8 / Sirloin £5.50

CRANBERRY CHAMPIGNON CHICKEN (GF)

Chicken Leg with cranberry and mushroom sauce. Served with rosemary roasted potatoes and carrots

ROASTED TOMATO & OLIVES PAELLA (V)(VE)

Rice cooked in garlic and saffron with peas, onion, roasted tomatoes, red pepper, chargrilled artichoke, Gordal olives finished with smoked paprika

DESSERTS

CHEESE BOARD (V) (GF)

Provolone cheese and Blue cheese. Served with caramelised onion and crackers (Gluten free option available)

Supplement £3.50 Malbec port

TRUFFLE CHOCOLATE CAKE (V)

Rich dark and white chocolate truffle cake. Served with orange sauce

DULCE DE LECHE CHURROS (V) (VE)

Churros with cinnamon and sugar. Served with Dulce de Leche sauce (Vegan option available)

(VE) VEGAN (V) VEGETARIAN (G) GLUTEN FREE