



FESTIVE SET MENU

LUNCH 2 COURSE £26
DINNER 2 COURSE £30
FRIDAY&SATURDAY NIGHT 3 COURSE £40



STARTERS

EMPANADAS (BEEF, CHICKEN OR VEG)

Baked Argentinian turnovers stuffed with beef filling and accompanied with an empanada sauce

SALMON TARTAR

Finely diced raw salmon bed of beetroot, mango and avocado dressed with soy, lime and sesame

MEXICAN MEATBALL

Seasoned minced beef, baked in tomato sauce served with aubergine puree, parmesan & red chili pepper

CHICKEN & HAM CROQUETTES

Deep fried and served with tomato sauce, basil dressing and parmesan

VENEZUELAN BRUSCHETTA (V)

Toasted sourdough bread topped with mixed cheese , grilled cherry tomatoes & chimichurri

TOMATO AND MOZZARELLA SALAD

Balsamic vinegar, pesto, mozzarella cheese, olive oil, tomatoes,

MAINS

ROASTED TURKEY

With all the trimmings

ARGENTINIAN SIRLION STEAK +8

Served with chimichurri sauce and chips

ROASTED BUTTERNUT SQUASH (V)

Roasted butternut squash with mixed grains, pomegranate, goat cheese and a salsa verde dressing

SEARED SEABASS

With tomato salsa , chimichurri, patatas bravas

MEXICAN FAJITAS (BEEF, CHICKEN, PRAWN OR VEG)

Served with a soft tortilla, peppers, onions, tomato salsa , sour cream, guacamole , cheddar cheese

SIDES £5

CHIPS / SWEET POTATO CHIPS

STEAMED SPINACH

MASH POTATO

TOMATO SALAD

BAKED PROVOLINE

TENDERSTEM BROCCOLI

DESSERT £7

CHEESE CAKE

CHOCOLOATE BROWNIE WITH ICE CREAM

CHRISTMAS PUDDING

CRÈME BRULÉE

MIXED ICE CREAM



All major credit cards accepted. 12.5% service charge will be added to groups of 6 and above with thanks
If you have any special dietary requirements, including allergies or intolerances, please speak to your server before placing your order.
We cannot guarantee the total absence of allergens in our dishes.