

RIOJA

CHRISTMAS DINNER MENU 2017 2 COURSES £29.90 | 3 COURSES £35.90

APERITIVOS / AMUSE BOUCHE

BOMBON DE FOIE, CARAMELO DE PEDRO XIMENEZ.

Foie bonbon, PX caramel, Marcona almond.

OSTRA CON GELATINA DE MANZANA.

Scottish oyster, apple gel, sea asparagus.

TAPAS | CHOOSE 3 PER PERSON

VIEIRAS CON CREMA DE RAÍZ DE APIO

Hand dived scallops, celery root, squid ink tuile. (GF)

TACO DE CHULETÓN

Galician Blonde sirloin, white truffle mash, Piquillo peppers.

CANELÓN DE GEL DE TOMATE Y QUINOA

Tomato gel, quinoa, green "gazpacho". (V)

GAMBAS A LA PLANCHA

Grilled King prawns. (GF)

ARROZ CON HONGOS SILVESTRES Y TRUFA

Wild mushrooms, rice, truffle. (V)(GF)

TEMPURA DE VERDURAS, QUESO DE CABRA Y MIEL

Mixed vegetable tempura, goat's cheese, cane honey. (V)

POLLO RELLENO DE NAVIDAD TRUFADO.

Roast chicken, Christmas stuffing. (GF)

MAGRET DE PATO CON PERAS CONFITADAS

Duck breast, poached pears, spiced bread.

CORDERO A BAJA TEMPERATURA

Slow cooked leg of Spring lamb, almond crumb, mashed potato.

CEVICHE DE LUBINA

Marinated sea bass, horseradish, fresh lime.(GF)

TARTAR DE SALMÓN

Salmon tartare, guacamole, date syrup. (GF)

CRUJIENTE DE MORCILLA

Crispy parcels, black pudding, apple.

CROMESQUIS

Croquettes of Gruyère cheese, spinach. (V)

CARRILLERA IBÉRICA

Iberian pig cheek, parsnip mash.

MILHOJAS DE BACALAO

Confit of cod loin, Piquillo peppers, black garlic mayonnaise. (GF)

ESPÁRRAGOS AL GRILL

Grilled asparagus from Navarra, hollandaise sauce, Idiazabal cheese. (V)

POSTRES / DESSERTS

FLAN DE NAVIDAD

A rich custard dessert with a layer of soft caramel on top. (V)(GF).

STICKY TOFFEE PUDDING

Our homemade sticky toffee pudding, covered in a smooth toffee sauce, served with vanilla ice cream. (V)

TARTA DE QUESO DE BURGOS CON FRUTOS ROJOS

Homemade Spanish cheesecake with red fruits.

BROWNIE NAVIDEÑO

Our Christmas version of a chocolate Brownie.

FULL ALLERGEN ADVICE AVAILABLE ON REQUEST