

# X-MAS MENU

## STARTERS TO SHARE

- Artichoke salad with Foie Gras, Jamon Iberico Y Escabeche
  - Galician Padron peppers
  - Crispy ham and bechamel croquettes
- “8” hours roasted tomatoes in sweet oloroso sherry, basil, lime & le Peral cheese (V)
  - Spicy Patatas Bravas New Way (V)
  - Spanish Omelette with winter Truffle

## MAIN COURSE

**(Please choose one)**

Red Mullet with baby squid and Shellfish sauce

OR

Lamb Cutlets , black garlic, crushed potatoes

OR

Sweet heritage carrots, smoked aubergine puree, macadamia pesto (V)

## DESSERT

White Chocolate Ganache