

TAPAS MADRID

BIENVENIDO

A crisp & refreshing glass of Spanish cava, alongside a serving of authentic Spanish Gordal olives (Vg/GF) + **£6.90pp**

TO START

Smoky bacon, mozzarella & cranberry croquettes, with a caramelised red onion chutney

Classic prawn & salmon cocktail - king prawns & smoked salmon with a creamy marie rose sauce (GF)

Pan fried wild mushrooms, sautéed in a garlic, white wine and parsley sauce (Vg/GF)

Mixed winter vegetable soup, featuring carrots, parsnips, leeks & onions, served with our homemade toasted bread (Vg/GFO)

THE MAIN EVENT

Roast turkey crown, wrapped in streaky bacon & stuffed with sausage, cranberries, onion & sage, served with gravy, winter veg, mash & roast potatoes (GF)

Braised beef steak in a rich red wine sauce, with wild mushrooms, served with winter vegetables and mash & roast potatoes (GF)

Grilled fillet of salmon with a lemon & parsley sauce, buttered new potatoes & winter vegetables (GF)

Beetroot wellington, stuffed with spinach & herbs, wrapped in a crisp puff pastry, served in a red wine jus with roast potatoes (Vg)

DESSERT

Homemade chocolate orange cake, with vanilla ice cream (V)

Blackberry & apple crumble (Vg/GF)

Handmade Crema Catalana served with shortbread (Vg/GFO)

Pair of homemade deep filled mince pies, with brandy butter (V)

TO FINISH

25ml Carlos I Gran Reserva brandy + **£4.50**

50ml Bailey's Original Irish Cream + **£4.90**

Bailey's Espresso Martini + **£8.90**

Orange Cinnamon Old Fashioned + **£8.90**

2 COURSES

£24.90

3 COURSES

£29.90

V - Vegetarian // Vg - Vegan // GF - Gluten Free