

CHRISTMAS MENU

1725
Bar.Tapas.Dining

Traditional Christmas Menu

3 Courses £22.95 per person – 2 Course option available before 5pm @ £17.95

Starter

Sopa de Cebolla y ajo – WHITE ONION & ROAST GARLIC SOUP (V)

White Onion & roasted garlic soup, topped with roasted chestnuts, crème fraiche and croutons

Pato de Salmon Ahumado – SMOKED SALMON PATE

Smoked Salmon pate served with garlic crostinis

Cóctel de Gambas - PRAWN COCKTAIL

A classic prawn cocktail made with tomato, chilli & tobasco served on a mixed leaf salad

Plato Español – SPANISH PLATTER

A Meat & Cheese platter with slices of Serrano ham, chorizo, cheese, marinated olives and bread

Main Course

Pavo de Navidad – ROAST CHRISTMAS TURKEY

With Cranberry stuffing, roast potatoes, sprouts, chantenay carrots, braised red cabbage, chipolata sausages and sherry turkey gravy

Lubina Asada – ROASTED SEABASS

With Mediterranean vegetables and garlic crushed potatoes

Estofado de Ternera – SLOW BRAISED SHIN OF BEEF

In a rich Rioja sauce with button mushrooms, shallots and roasted root vegetables, served with sprouts, chantenay carrots and braised red cabbage

Confit de Pato - CONFIT DUCK LEG

With a port & berry sauce, served with garlic crushed potatoes, sprouts, chantenay carrots and braised red cabbage

Risotto Pimiento – RED PEPPER RISOTTO (V)

Served with chantenay carrots and braised red cabbage

Dessert

Home-Made Sherry Trifle

White Chocolate & Raspberry Cheesecake

Fresh Fruit Salad

Triple Chocolate Fudge cake served warm, with ice cream

We require a deposit of £5 per person at time of booking and a pre-order for each person for the Traditional Christmas menu – this must be received at least 14 days before the date of the booking

CHRISTMAS MENU

PARTY TAPAS MENU

3 Courses £19.95 per person - 2 Course option available before 5pm @ £16.95

The perfect sharing meal; delicious platters to start, freshly made authentic Spanish paellas & your choice of our favourite dishes finished off with fabulously festive desserts. This tapas menu will make your Christmas party extra special this year!

Starter

A delicious sharing platter

Includes: hummus, olives & bread, Spanish hams and cheese and mixed salad leaves

Mains

Choose two dishes per person from this selection of some of our favourite tapas, accompanied with a pan of traditional Spanish Paella served at your table

MEATS

Cazuela de Carne – An authentic Spanish Beef Stew, slow cooked with onions, garlic, paprika mushrooms and rioja.

Albondigas – Traditional pork meatballs in a Spanish bravas sauce.

Pollo Paprika – Oven Roasted Chicken in a tomato, white wine & paprika sauce.

Chorizo en Vino Tinto – Authentic Spanish Chorizo chunks marinated in chilli & red wine.

Pollo con Ajo – Strips of chicken pan fried with delicious garlic butter.

VEGETABLE DISHES

Patatas Bravas – The absolute Spanish favourite, crispy cubed potatoes drizzled with spicy tomato sauce.

Champinones 1725 – Sautéed mushrooms with garlic & paprika in a white wine cream sauce.

Tortilla Espanola – Traditional Spanish omelette with peppers, leeks & potatoes.

Queso de Cabra Frito - Hot, deep fried Spanish goats cheese with a chilli chutney.

Esparragos Asados – Roast asparagus served with almonds and olives.

SEAFOOD

Gambas Pili Pili – Tiger prawns pan-fried in a garlic & Chilli oil & served on a crostini.

Mejillones en vino blanco – Fresh Mussels served in a white wine & Cream sauce.

Calamari Fritos – Deep fried squid tentacles served with aioli.

Kebab de Gambas y Chorizo – Chorizo and tiger prawn kebabs in a chilli and tomato marinade.

Dessert

Home-Made Sherry Trifle

White Chocolate & Raspberry Cheesecake

Fresh Fruit Salad

Triple Chocolate Fudge cake served warm, with ice cream

We require a deposit of £5 per person at time of booking. Pre-orders are not required for the party tapas menu.

Party tapas menu is only available for groups of 4 or more.