ON THE TABLE

pico de gallo guacamole served with tortilla chips

AMUSE-BOUCHE: CHOOSE ONE

green pozole soup with giant corn, seasonal vegetables (Vegan)

red pozole soup with giant corn, shredded turkey & chicken

STARTERS TO SHARE

mixiote esquites aged feta & crème fraiche (Veg)

soft shell cornish crab taco with salsa borracha

slow cooked oxtail taco with spicy red adobo roja

potato croqueta brava sauce & cheese (Vegan)

FISH COURSE: CHOOSE ONE

seafood ceviche with coconut leche de tigre

vegan ceviche with sweet potato, roasted mix vegetables & crispy seaweed (Vegan)

MAINS: CHOOSE ONE

classic roast turkey dinner

golden roasted turkey served with crispy roast potatoes, herb stuffing, rich pan gravy, a side of tangy cranberry sauce & seasonal vegetables

or

pico veracruz fish

baked hake with Mexican spiced tomato & vegetable ragu

norfolk bronze rolled turkey thigh

with Mexican spiced Christmas fruits & green mole

grilled, josper fired white cabbage steak

with pipian rojo (Vegan)

Served with:

coriander lime rice, charro beans, tortilla, patatas bravas & Brussels sprouts to share

PRE DESSERT

cranberry & lime sorbet

DESSERT TO SHARE

cheesecake

with liquor 49, pistachio & sour cherry

millionaire shortbread

mousse grapefruit, rosemary & olive oil profiterole

mini mince pies

fruit cake with tequilla

mexican hot chocolate

AMUSE-BOUCHE

mini nachos

crispy corn tortillas topped with a mild salsa, cheese & guacamole

STARTER

carrots & cucumber sticks

with guajillo hummus

FISH COURSE

tempura fish taco

lime mayonnaise

MAIN

pasta

with tomato sauce & parmesan cheese

breaded chicken breast

with potato fries & avocado dip

DESSERT

selection of ice creams and toppings