

3 COURSES £39.95pp

Celebrate the Argentine way with an asado:
A feast of flames and meat.

Join us for three wonderful courses, culminating in a grand finale of warm chocolate churros and finely-roasted coffee.

Our carefully chosen set menu boasts the best in Argentine cuisine. Flavoursome empanadas, superb grass-fed, world-class beef and irresistible dulce de leche.

Book your evening of Argentine inspiration now before it's too late.

FESTIVE SET MENU

Your choice of starter, main & dessert,
plus a Christmas cracker, chocolate churros
& a filter coffee to finish

STARTERS

Chorizo sausage

spanish red chorizo cooked in Malbec wine, served with caramelised onions and crostini

Melted provoleta cheese

with grilled tomato, black oregano & pepper (v)

Crispy calamari fritti

with lemon & garlic mayonnaise

Smoked salmon

with dill crème fraîche & brown bread (+£4)

A duo of our famous Argentine empanadas

choice of classic beef, ham & cheese or spinach (v)

King prawns in garlic sauce

with white wine, lemons and herbs (+£2)

Please inform the duty manager if you have any special dietary requirements
or if you are sensitive or allergic to any of our ingredients.
A discretionary service charge of 12.5% will be added to your bill

MAINS

Traditional hand carved free-range turkey

with stuffing, seasonal winter vegetables, roast potatoes, cranberry sauce & gravy

Argentine 9oz (250gm) heart of rump steak

with chimichurri sauce, steakhouse fries & winter green vegetables

Chargrilled lemon & herb corn fed half chicken

with green beans & Argentine steakhouse provençal fries

Argentine 8oz (220gm) fillet steak

with a brandy & peppercorn sauce, creamed spinach & mashed potato (+£9)

Pan-fried fillet of swordfish

with provençal sauce, winter greens & grilled potatoes

Pappardelle al funghi

field & portobello mushrooms, cream & parsley

DESSERTS

Torta Rogel

crispy pastry sandwiched with dulce de leche & topped with meringue

Chocolate fudge cake

with vanilla ice cream & Amaretto sauce

Dulce de leche 'Banoffee pie'

Pancake

with dulce de leche, dusted chocolate & vanilla ice cream

Flan casero

classic argentine crème caramel

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