



# FESTIVE SHARING FEAST MENU



*The "Sharing Feast" menu is served at lunch and dinner for a minimum of four guests between 25th November and 30th December 2024. All dishes listed are shared between guests; variations may be served for vegetarians/vegans.*

*Add a 125ml welcome glass of sparkling wine for £8.90*

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Green Plantain crisps, taquero guacamole (Vg)

Arepa de choclo & queso fresco croquettes, melao de caña & star anise(V)

Deep fried tapioca and cheese dice with guava & balsamic reduction(V)

Salmon tiradito, ponzu leche de tigre & citrus mayo, crispy sweet potato

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Lechona tolimense (pulled pork), white corn tortillas, jalapeño & fresh tomatillo salsa

Pan roasted filet of sea bream, pumpkin, miso & aji amarillo purée, salsa verde

Roast aubergine, fried beans with salsa negra, Maya hummus (Vg)

*All main courses are served with sharing plates of:*

Green herb steam rice (Vg)

Cassava chips, chipotle mayonnaise (V)

Grilled Peruvian asparagus, chipotle romesco, almonds & shaved parmesan (V)

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**Dessert platter:**

Banana bread pudding & smoked cinnamon ice(V)

Purple corn churros, chocolate & ancho chilli sauce (Vg), coffee dulce de leche (V)

Spiced pumpkin flan brûlée, star fruit & physalis coulis (V)

*Add a 100ml glass of dessert wine for £7.90.*



**£54 per person**

[Reserve a Table](#)

*A credit card guarantee is required to secure tables; a deposit may be taken for larger parties. Christmas crackers are included. Dishes marked (V) are Vegetarian and (Vg) are Vegan. Changes to the menu could occur due to availability of products. Our menus are 100% gluten-free; please inform us of any allergies when booking. 20% VAT is included in the price. and a 12.5% discretionary service charge will be added to the bill. Please note we are a cashless venue.*