



FESTIVE
PARTY MENU





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4 COURSES 44.95 PP



Come out of the cold and into the warmth of Parrilla. As our guest, we will serve you an Argentinian favourite, the Spicy Roasted Chestnut & Butternut Squash Soup - a personal welcome from our head chef. Now relax and enjoy.

CHOOSE ONE ITEM FROM EACH COURSE

TO BEGIN

Spicy Roasted Chestnut & Butternut Squash Soup

A blend of roasted chestnut and sweet butternut squash with a touch of Pampas spices, finished with a splash of cream, roasted mixed seeds and herby croutons **D N G**

STARTERS

Traditional Empanadas

Golden, flaky pastries filled with onions, spices and your choice of; beef, chicken or cheese and potato filling **G E**

Argentinian Beef Carpaccio with Anchovy Aioli

Finely sliced beef tenderloin coated with a lightly acidic dressing, topped with signature Argentinian shaved cheese, arugula and creamy anchovy aioli **S D**

Mushroom Medley

Christmas wild mushroom medley served with a freshly baked heritage roll, green peppercorn sauce, shaved provolone cheese and truffle oil **D G**

Salmon Gravlax

Citrus-infused gravlax with dill and mustard aioli, rocket salad, roasted beetroot, quinoa and sautéed asparagus **S D G F**

MAIN

Chicken Ballotine

Free-range chicken with sautéed chestnut mushrooms, confit fine beans, truffle potato purée, signature jus and roasted shallot **D**

Parsnip and Mushroom Wellington

Spicy roasted parsnip with sautéed creamy spinach, potato purée, vegetable gravy, fine green beans and roasted baby carrots **D G**

9oz Ribeye

Served with chimichurri sauce, house fries, and winter green vegetables, finished with our signature aromatic jus **S**

Honey and Chimichurri Glazed Salmon

Glazed salmon fillet with sautéed green beans, baby carrots and mushrooms **D E**

DESSERTS

Argentinian Christmas Pudding

with Cognac Sauce **S D G**

Fully Loaded Chocolate and Berry Cheesecake

Served with chocolate sauce and a fresh berry coulis **D G**

Brûlée Tart

Classic crème brûlée made freshly with caramelised sugar, served in a tart case **D G E**



Please note: A 10% service charge will be added to your bill.

N nuts **D** dairy **G** gluten **E** egg **F** fish **S** sulphites **V** vegetarian