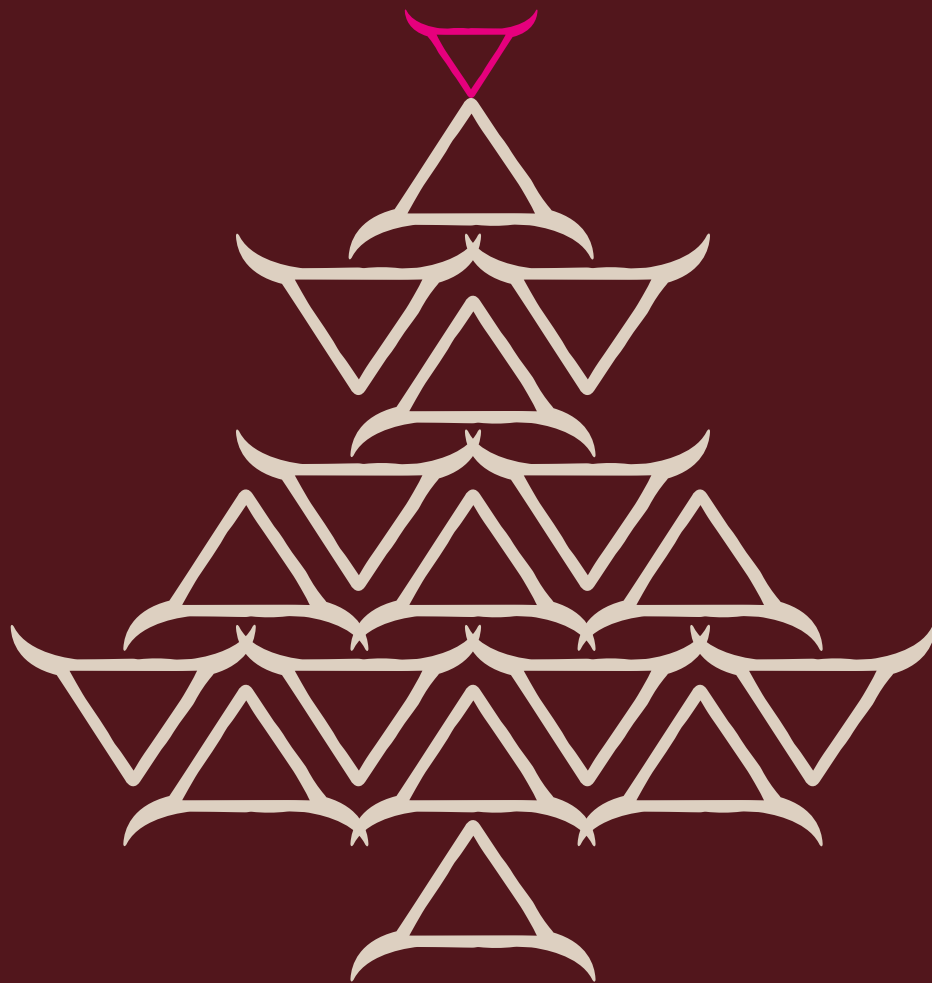


PVRRILLA

STEAKHOUSE & BAR



CHRISTMAS
MENU

C H R I S T M A S M E N U

5 courses £69.95 per person

Come out of the cold and into the warmth of Parrilla. As our guest, we will serve you five carefully prepared courses, combining classic favourites with a festive twist.

EARLY BIRD OFFER 12-4PM

All 5 courses for £49.95

T O B E G I N

BREAD & BUTTERS

Warm bread served with trio of butters (cranberry, honey & garlic butter)

G D

SWEET POTATO & CARROT SOUP

A smooth blend of roasted sweet potatoes & carrots, served with croutons & crème fraîche

G D

S T A R T E R S

GARLIC & CHILLI PRAWNS

King prawns cooked in olive oil, paprika & white wine

SF D S

BEEF WAGYU CROQUETTES

Best wagyu beef croquettes served with aioli & crispy garlic

G E D

MIXED VEG & CHEESE EMPANADAS

Roasted mixed vegetables & cheese wrapped in puff pastry, served with house chilli sauce

G E D

M A I N S

OCTOPUS

Whole leg of octopus served with roasted baby potatoes, mojo rojo, crispy kale & salsa verde

M SO F

BLACK COD

Black cod fillet marinated in spices, served with fresh grilled vegetables and lemon honey butter sauce

D F

HERB CRUSTED LAMB

Lamb rump herb-crusted, served with sweet corn purée, silver baby onions, rainbow carrots & lamb jus

G D

BEEF SKEWERS

Argentinian wagyu beef cubes with peppers & onions, served with sweet potato wedges & chimichurri

MU SO G

CHICKEN SUPREME

Chicken supreme stuffed with spinach & goat cheese, served with creamy mash potatoes & seasonal veg

G D

STUFFED AUBERGINES

Aubergines stuffed with courgettes, carrots & onions, topped with cheese

G D

PICANHA STEAK

Succulent Brazilian-style rump cap steak, flame-grilled to perfection. Served alongside a fresh grilled vegetable salad and finished with a vibrant pineapple salsa. Recommended medium-rare

SO

D E S S E R T S

CHURROS

Fried churros served with your choice of dulce de leche or chocolate sauce

G E D

STICKY TOFFEE PUDDING

Warm homemade sticky toffee pudding served with vanilla ice cream

G E D

FESTIVE CREME BRULEE

Sherry & raspberries crème brûlée served with white chocolate twill

G E D

DULCE DE LECHE ICE CREAM

Creamy dulce de leche ice cream

G E D

V Vegetarian D Dairy S Sulphites G Gluten E Egg SO Soy
SE Sesame M Mollusks SF Shellfish F Fish MU Mustard