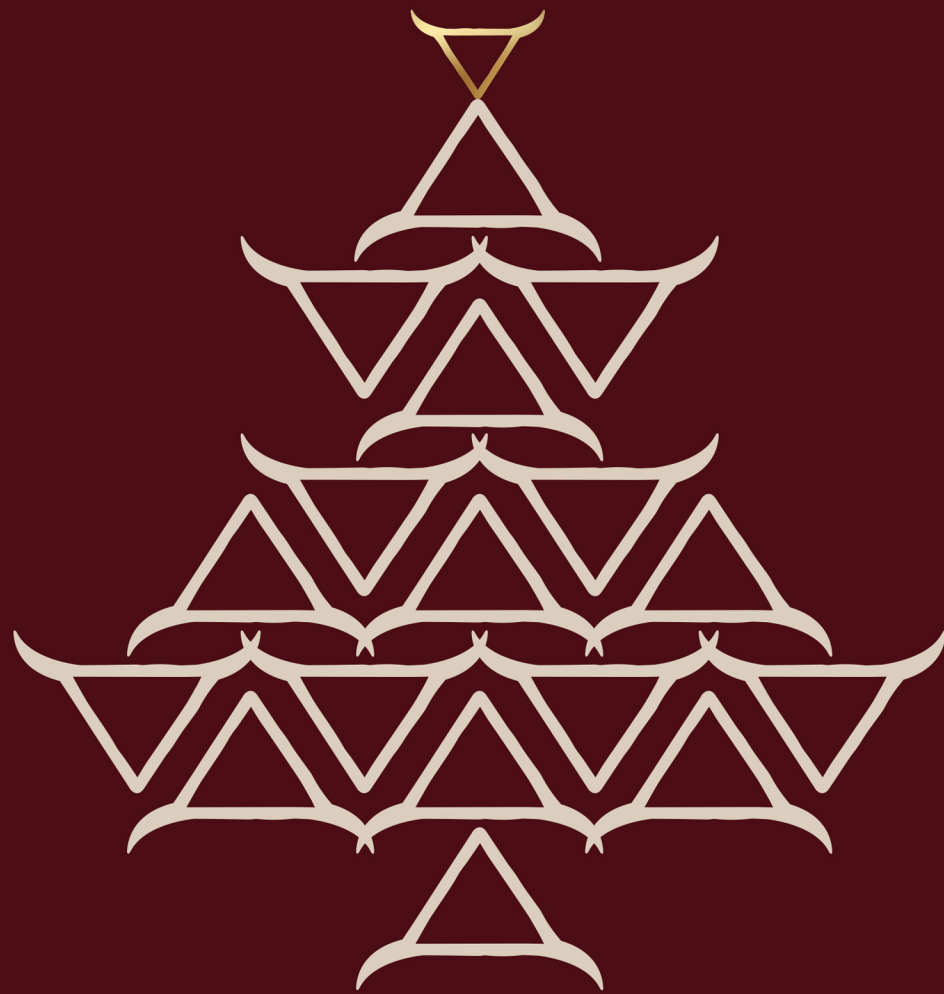


PVRRILLA

STEAKHOUSE & BAR



CHRISTMAS MENU

CHRISTMAS MENU

5 Course Meal £74.95 Per Person

WELCOME DRINK

A glass of champagne, wine or beer, or a soft drink for each guest

TO BEGIN

ARTISAN BREAD SELECTION

Freshly baked artisan bread served with salted butter, bone marrow butter and cranberry & dried date butter (G, L)

STARTERS

BEEF CROQUETTES

Crispy beef croquettes with a rich slow-cooked filling, served with sriracha mayonnaise (G, E, L)

PAN-SEARED TIGER PRAWNS

Succulent tiger prawns pan-seared with garlic, chilli, lemon and white wine, finished with fresh herbs (C, L, SE)

FRIED CALAMARI

Lightly coated calamari, fried until crisp, served with house tartare sauce (M, G, E)

CHESTNUT MUSHROOM BITES (V)

Crispy panko-coated chestnut mushrooms, fried until golden, served with garlic vegan aioli (G, S, V)

GRILLED HALLOUMI

Chargrilled halloumi cheese served with sweet chilli sauce and house salad (L, MU, SU)

MAINS

GRILLED STEAK SELECTION

All steaks are served at 300 g and cooked to your liking: Fillet, Ribeye, Sirloin or Flank.

LAMB RUMP

Chargrilled lamb rump glazed with mint, served with fire-roasted sweet potato and house mojo verde (SU)

BRAISED BEEF SHORT RIB

Slow-braised beef rib served with velvety mashed potato, asparagus and baby carrots, finished with a rich beef jus (L, SU)

GRILLED WHOLE SEA BASS

Chargrilled whole sea bass served with asparagus, sliced lemon, a drizzle of olive oil and house salad (F, MU)

ROASTED BUTTERNUT SQUASH (V)

Half fire-roasted butternut squash filled with couscous, wild mushrooms, sun-dried tomatoes and basil, finished with crispy chickpeas, toasted seeds and chimichurri (G, V, SU)

DESSERTS

TRIPLE CHOCOLATE FUDGE CAKE

Rich layered chocolate fudge cake served warm with silky chocolate sauce and honeycomb (G, E, L)

VEGAN CHOCOLATE SLICE (V)

Decadent dark chocolate slice served with raspberry sorbet (V)

STRAWBERRY CRÈME BRÛLÉE

Classic vanilla crème brûlée infused with strawberry, finished with a caramelised sugar crust (E, L)

FORÊT NOIRE

Chocolate biscuit base with dark chocolate mousse and Morello cherry compote, finished with a fine chocolate sheet and cherry (G, E, L)

HOUSE BROWNIE

Warm chocolate brownie served with vanilla ice cream (G, E, L)

ALLERGEN KEY

