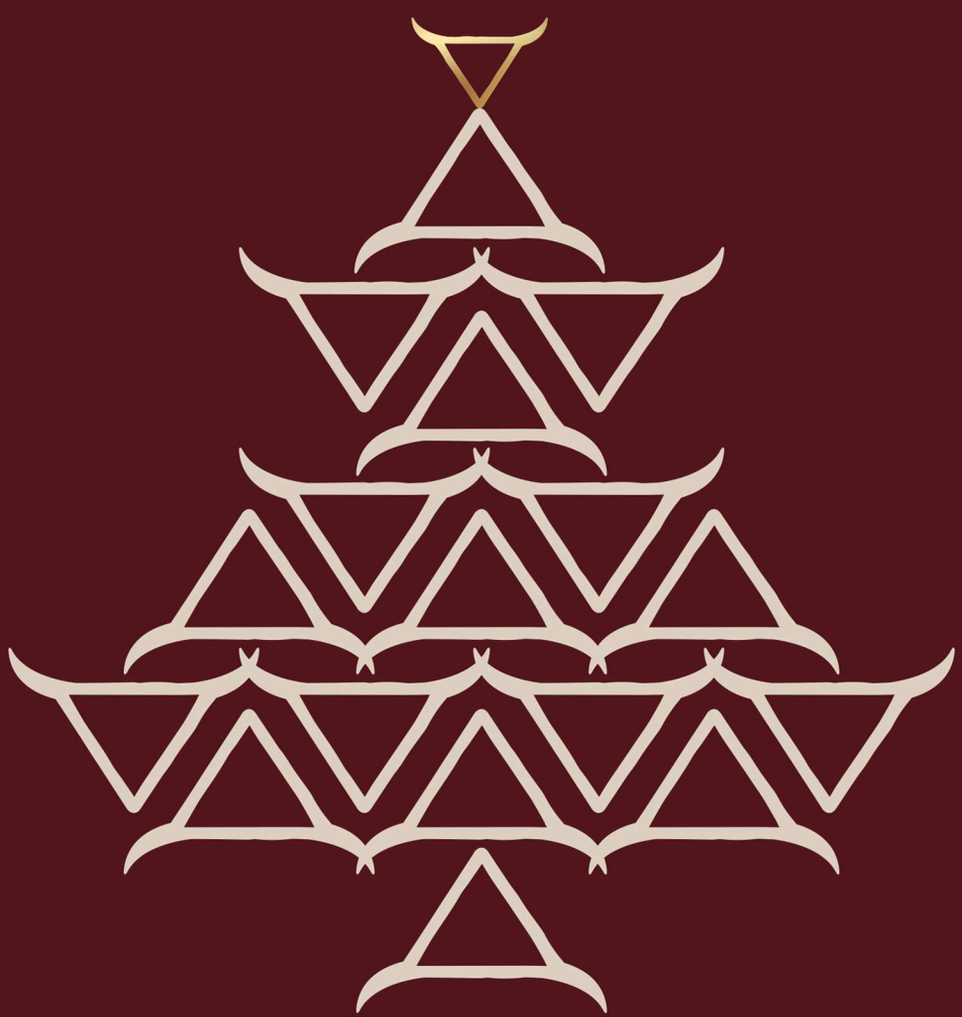
PARRILLA

STEAKHOUSE & BAR



CHRISTMAS MENU

CHRISTMAS DAY MENU

6 COURSE MEAL £100.00 PER PERSON

WELCOME DRINK

Enjoy a complimentary glass of Prosecco or a soft drink of your choice on arrival

TO BEGIN

FRESHLY BAKED HOUSE BREAD

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

STARTERS

BEEF CARPACCIO
Thinly sliced beef fillet lightly coated with French mustard and cracked black pepper,finished with shaved Parmesan, truffle mayonnaise, toasted sourdough and extra virgin olive oil
(G) (D) (E) (M)

SLOW-BRAISED BEEF CROQUETTES
Golden crispy croquettes filled with slow-braised pulled beef, served with smoked chipotle mayonnaise (G) (D) (E)

PAN-SEARED KING SCALLOPS
Pan-seared king scallops served on a silky roasted celeriac purée, finished with sage butter and shaved Parmesan (D) (MO) (SF) (S)

CLASSIC PRAWN COCKTAIL
Cold Atlantic prawns served on crisp baby gem lettuce with guacamole, semi-dried tomatoes and house sriracha mayonnaise, finished with fresh lemon (C) (SF) (E)

SPINACH & RICOTTA EMPANADA
Handmade golden empanada filled with spinach, ricotta, Parmesan and fresh herbs, served with house mojo verde (G) (D) (E)

MAINS

FROM THE PARRILLA GRILL
Choose from our selection of 300g premium steaks expertly grilled to your preferred temperature
FLANK STEAK, BEEF RUMP, SIRLOIN OR RIBEYE

WHOLE GRILLED SEA BREAM
Whole grilled sea bream served with crushed rosemary potatoes, buttered Tenderstem broccoli, charred lemon and salsa verde
(F) (D) (M) (SE) (S)

SLOW-BRAISED BEEF SHORT RIB
Slow-braised beef short rib served with creamy truffle mashed potato, roasted baby carrots and a rich red wine jus (D) (S)

PARRILLA WAGYU BURGER
Chargrilled Wagyu beef burger topped with house cheese, caramelised onions and chipotle mayonnaise, served with a house salad dressed with mustard dressing and triple-cooked fries (G) (D) (E) (M)

ROASTED STUFFED BUTTERNUT SQUASH
Roasted butternut squash filled with spinach and roasted vegetables, finished with toasted pumpkin seeds and served with house mojo verde (V)

SIDES

TENDERSTEM BROCCOLI
Buttered Tenderstem broccoli finished with toasted sesame seeds (D) (M) (SE) (S)

PAN-SEARED ASPARAGUS
Pan-seared asparagus finished with garlic butter and aged balsamic glaze (D) (S)

CAULIFLOWER CHEESE
Roasted cauliflower baked in a rich mature Cheddar cheese sauce with a golden Parmesan crust G D

GRILLED TIGER PRAWNS
Grilled tiger prawns finished with fresh parsley and lemon (C)

WAGYU SAUSAGES
Grilled Wagyu sausages served with house chimichurri (S)

CHEESE COURSE

PARRILLA CHEESE BOARD
Mature Cheddar, Smoked Cheese, Red Leicester & Parmesan,
(G) (D)

DESSERTS

COCONUT PANNA COTTA
Silky coconut panna cotta served with a tropical mango and passion fruit compote, finished with toasted coconut flakes (D)

APPLE TURNOVER
Warm apple turnover served with vanilla ice cream and salted caramel sauce (G) (D) (E)

HOUSE BROWNIE
Warm chocolate brownie served with vanilla ice cream and Belgian chocolate sauce (G) (D) (E) (N)

SAN SEBASTIAN CHEESECAKE
Creamy baked San Sebastian cheesecake served with warm Belgian chocolate sauce (G) (D) (E)

ICE CREAM
Choose two scoops of your favourite ice cream or sorbet served in a dessert glass
Vanilla (D), Strawberry Panna Cotta (D), Salted Caramel (D), Pistachio (D) (N)

SORBETS
Lemon (V), Raspberry (V),
Our sorbets may contain traces of dairy, egg, gluten, nuts and sulphites

TO FINISH

A complimentary glass of dessert wine.

ALLERGEN KEY

G	F	N	LU	C	P	CE	S	M	SY	M	V	E	LU	SE	D	MO	SF
Gluten	Fish	Nuts	Lupin	Crustaceans	Peanuts	Celery	Sulphites	Mustard	Soy	Mustard	Vegan	Egg	Lupin	Sesame	Dairy	Molluscs	Sulphur Dioxide