FESTIVE SET LUNCH

45 per guest | 1 Festive drink + 1 Appetizer & 1 Main
50 per guest | 1 Festive drink + 1 Appetizer, 1 Main & 1 Dessert

FESTIVE DRINK

Choice of one

NV Veuve Clicquot, Brut Yellow Label
One glass of champagne

Golden Reverie
Santiago de Cuba Rum 8yr, vetiver, chamomile, cinnamon
or
Tanqueray 0.0, chamomile, cinnamon

STARTER

Choice of one

Butternut Squash Soup GF
Roasted sweetcorn, crispy kale, spring onion

Beef Tartare
Ají rocoto, capers, egg yolk, Manchego cheese

Wood-Fired Chicory V, GF
Pear, walnuts, queso fresco, ají amarillo dressing

Yellowfin Tuna Causa
Ají amarillo, avocado, spicy mayo, lime

Salmon Tiradito
Green tomatillo, smoked oil, yuzu tobiko

MAIN

Choice of one

GF **Wagyu Beef**
Crispy potatoes, savoy cabbage, truffle jus

Chicken Anticuchero
Ají panca, roasted sweet potato, pickled red onion

Lobster Cazuela GF
Bomba rice, salsa criolla, saffron, coriander

Andean Cazuela V
Artichokes, queso fresco, ají amarillo

DESSERT

Choice of one

Churros V
Orange, lime, milk chocolate & dulce de leche

Suspiro Exótico V
Crispy meringue, coconut sorbet, exotic salsa

Palomita
Popcorn, vanilla mousse, miso caramel

All prices are listed in GBP & are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.
If you have allergies or dietary enquiries please speak to our staff prior to ordering.
(V) Vegetarian (VG) Vegan (GF) Gluten Free