



Christmas Menù



Two courses £45pp

STARTERS

Brazilian Prawn Moqueca

King prawns simmered in a fragrant coconut, tomato & pepper sauce with coriander, served with toasted sourdough

Argentinian Provoleta (V)

Grilled provolone cheese topped with chimichurri, roasted vine tomatoes & toasted focaccia

Peruvian Beef Empanadas

Handmade pastry filled with slow-cooked beef, onions, olives & spices, served with smoked tomato salsa & fresh chimichurri

MAINS

Churrasco Roast Pave of Beef

Chargrilled sirloin served with chimichurri, rosemary roast potatoes, honey-glazed carrots, charred tenderstem broccoli & a rich Malbec jus

Peruvian Turkey Aji Verde

Roast Turkey marinated with garlic, paprika & herbs, served with crispy potatoes, seasonal greens & creamy aji verde sauce

Patagonian Salmon

Pan-roasted salmon fillet served with crushed herb potatoes, grilled asparagus, roasted cherry tomatoes & a lemon & coriander butter sauce

Brazilian Christmas Moqueca

A rich coconut & palm oil stew with: Charred king oyster mushrooms, butternut squash, sweet potato, hearts of palm, peppers, tomatoes, coriander & lime. Served with coconut rice, farofa & grilled plantain



OPTIONAL DESSERT



£7 each

Dulce de Leche Cheesecake

Salted caramel, whipped cream & honeycomb

Passion Fruit Panna Cotta

Fresh berries & tropical fruit coulis

Chocolate Croustillant

Almond praline

Christmas Plum Pudding

Dulce rum sauce

(V) Vegetarian (VG) Vegan (VGO) Vegan optional (GF) Gluten free (GFO) Gluten-free optional

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 12.5% will be added to your bill.



THREE
COURSES
£55
Per person



Christmas Sharing Menu



TO START

South American sharing platters

- **Argentine Beef Empanadas**
- **Brazilian Cheese Bread**
(Pão de Queijo)
- **Crispy Calamari**
with lime aioli
- **Grilled Provoleta (V)**
with chimichurri
- **Patatas Bravas**
with Smoked Aji Sauce
- **Chorizo in Red Wine Glaze**
- **Charred Corn Ribs**
with chilli & lime butter
- **Fresh Tomato & Avocado Salsa**
with tortilla chips

MAINS

Choose one

Churrasco Roast Sirloin of Beef

Served with rosemary roast potatoes, honey-glazed carrots, charred tenderstem broccoli, chimichurri & a rich Malbec jus.

Peruvian Roast Turkey

Marinated with garlic, paprika and herbs, served with crispy potatoes, seasonal vegetables & creamy aji verde

Pan-Roasted Salmon

Served with crushed herb potatoes, grilled asparagus, roasted vine tomatoes & lemon coriander butter

Brazilian Pork Belly

Slow-roasted pork belly with crackling, sweet potato purée, grilled pineapple salsa & red wine reduction

Stuffed Butternut Squash (VG)

Filled with quinoa, black beans, roasted peppers & sweetcorn, finished with avocado salsa, chimichurri & toasted pumpkin seeds.

DESSERT PLATTER

To share on the table

Dulce de Leche Cheesecake

Salted caramel, whipped cream & honeycomb

Chocolate Brownie

Chocolate sauce

Passion Fruit Panna Cotta

Fresh berries & tropical fruit coulis

Tea, Coffee & Mini Brigadeiro Truffle

Freshly brewed tea or coffee served with a Brazilian chocolate truffle

Pre-orders required. Dietary requirements can be accommodated with advance notice.

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