



KITCHEN & BAR

FESTIVE FRIDAYS

5th, 12th & 19th December 2025

Festive Fridays

TO START

Tapas Style Sharing Platter

(For four people)

Greek Salad (V,D,SD)

Patatas Bravas 🍴 (V,SD)

Pitta Bread with Tzatziki & Houmous (V,W,SD,SE)

Chorizo al Vino Tinto (SD)

Calamares a la Romana (M,SD)

MAIN COURSES

Roast Turkey with Pancetta (SD)

Roast potatoes and parsnips, carrots, sage and onion stuffing, pigs in blankets, Brussels sprouts, turkey gravy

Casa Smash Burger (W,D,SD)

Chuck steak beef burger on a ciabatta bun, topped with truffle mayonnaise, rocket, sundried tomatoes and Gran Levante cheese, served with house fries and slaw

Halloumi Burger (V,W,D,E,SD)

Halloumi in panko crumbs on a ciabatta bun, topped with smoked paprika aioli, rocket, Portobello mushroom and roasted red peppers, served with house fries and slaw

Tomato & Mediterranean Vegetable Risotto 🍴 (V,SD)

Tomato sauce, plant-based cheese, fresh basil

DESSERTS

Traditional Christmas Pudding (V,W,D,SD)

Brandy custard, Morello cherries, vanilla ice cream

Sicilian Lemon Tart (V,W,S,D,E,SD)

Coconut cream, berry compote

Crema Catalana (V,D,E,S)

Salted caramel ice cream, fresh raspberries

Chocolate Panna Cotta 🍴 (V,S)

Plant-based whipped cream, dark chocolate pencil

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🍴 Plant-based, (V) Vegetarian