

Festive Set Menu

2 Courses for £35.95 | 3 Courses for £45

STARTERS

King Prawn Cocktail

Chimichurri mayonnaise, tomato bread, rocket & chilli salad

Pan Fried Chicken Livers

Aji sauce, charred ciabatta & fresh coriander

Sweet Potato Croquettes

Onions, peppers, fajita seasoning, bravas sauce

Belly Pork & Chorizo

Brazilian black bean stew & toasted tomato bread

Cuban Style Crab Bruschetta

Crab, white wine, cream, chilli, red pepper puree

MAINS

Urban Fresh Festive Roast

Our twist on the traditional roast, served with pil pil potatoes, smokey & spicy braised red cabbage, chilli & garlic roasted corn on the cob, spinach, coriander puree choose from

Aji Stuffed Turkey Roulade

Chimichurri Picanha of Beef Adobo Pork Belly

Spiced Stone Bass

Lemon & pistachio roasted new potatoes, Peruvian coriander, chilli & honey dressing, crisp samphire

Picanha Beef Stif Fry

Chargrilled picanha of beef, flash fried peppers & onions, smoked paprika, tomato & oyster mushrooms with spiced julienne fries

Slow Braised Lamb Shoulder

Adobo spiced root vegetables in a beer broth & sweet potato crisps

Goats Cheese Risotto

Oyster mushroom & sweet potato risotto, mild goats cheese crumb, pan fried plantain with mint & coriander oil

DESSERTS

Urban Trifle

Coconut syrup-soaked doughnuts, mango gel, crème patisserie, pineapple salt

Mini Panettone

Rum syrup, black treacle ice cream

Salted Caramel Churros

White chocolate & popcorn ice cream, chocolate sauce

Planoffe Crumble

Fried plantain, dulce de leche, crumble topping, vanilla ice cream

Brazilian style French toast

Cinnamon sugar, condensed milk, pineapple, mango and vanilla compote