



CHRISTMAS MENU



appetisers

Mixed Marinated Olives v

Mixed black and green olives.

£3.95

Chorizo

Slowly cooked with red wine and coriander.

£3.95

Fresh Guacamole and Tortilla Chips v £4.95

Fresh guacamole made with avocado, onion, chilli, garlic and tomatoes, served with a dish of tortilla chips.

starters

Quesadillas v

Two wheat tortillas, filled with cheese, salsa and jalapenos, griddled then served with a side of sour cream.

Muchos Nachos v

A plate of warm tortilla chips smothered in melting cheese and served with dollops of sour cream, guacamole, salsa and jalapeños (Add mango salsa for 50p).

Calamari

Calamari rings and tentacles lightly dusted then deep fried, served with lime and black pepper mayonnaise.

Albondigas

Homemade Mexican pork and chorizo meatballs with a little chilli, cooked in tomato and red pepper sauce, served with rustic bread.

Habanero Mango Buffalo Wings

British chicken wings, covered in our own Cajun and chilli coating, deep fried and drizzled with a hot sticky mango and chilli dressing.

Fish Terrine

Homemade terrine of smoked salmon, fresh salmon, prawns and asparagus served with lemon, dill and caper berry mayonnaise and a few tortilla chips.

Chorizo

Slowly cooked with red wine and coriander served with Revel Bakery rustic bread.

Chicken Tortilla Soup v

A spicy tomato and chicken broth, with cream, fried tortillas and cheese. Served with revel Bakery bread. (Vegetarian option available without the chicken)

Prawn Cocktail Taco Shells

Classic Prawn cocktail with a Mexican twist. Served in a taco shell on a bed of shredded lettuce and Pico de Gallo.

Fresh Guacamole and Tortilla Chips v

Fresh guacamole, with avocado, onion, chilli, garlic and tomatoes, served with a dish of tortilla chips.

mains

Tipsy Feather Steak

An 10oz feather steak marinated in red wine and chilli. Slowly cooked until it melts in your mouth then served with a red wine, chilli and mushroom sauce, potato wedges and salad.

Hickory Smoked Rack of Ribs - not available for parties over 30

Our famous pork ribs cooked in our own barbecue sauce, served with potato wedges, homemade slaw and salad. (£2.00 supplement).

Authentic Chilli v

Slow cooked British mince beef or vegetable ratatouille, cooked using traditional herbs and spices. Topped with cheese and sour cream and served in a deep-fried tortilla basket on a bed of rice with a side of salad. Please specify beef or vegetable.

Christmas Chicken and Mexican Pigs

A char-grilled chicken breast with a mushroom, leek and chipotle cream sauce, served with a baby chorizo sausage, potato wedges and salad.

Christmas Evening Menu (Thurs – Sat)

£24 x 2 courses (when time is restricted)
£27 x 3 courses

Mid Week (Sun – Wed)

£22 x 2 courses • £25 x 3 courses

Christmas Lunch Menu

£15 x 1 course • £19 x 2 courses • £23 x 3 courses

All bills are subject to a 10% discretionary service charge which is distributed equally amongst all staff members.
All money must be collected by the table in full for the final payment as we cannot split bills.



Cajun Chicken

A whole chicken breast marinated in Cajun seasoning lightly fried and then baked in our oven and served with a creamy Creole mustard sauce, Mexican rice and salad.

Muchos Burrito v

A large flour tortilla filled with refried black beans, Halloumi and Calabacitas (courgettes, onion, tomatoes, sweetcorn, garlic) served with a side of salad and Mexican rice.

El Stacko – Layers of your favourite things! v

Garlic mushrooms, chilli beef, spicy chicken and finely sliced chorizo, layered between soft tortillas, topped with refried beans and cheese, served with sour cream and sweet potato fries and salad. (Vegetarian option available).

Grilled Fillet of Salmon

Grilled fillet of salmon with new potatoes, sliced roasted red peppers and vegetables. Served with a small asparagus gratin.

Enchilada v

A 10" soft tortilla, filled with your choice of chilli beef, spicy chicken or spicy vegetable ratatouille, baked in our oven, topped with cheese and served with salsa, sour cream, Mexican rice and salad.

Sizzling Fajitas - all served with x 4 soft tortillas
Marinated and flash fried with bell peppers, onion and garlic. All served sizzling on a cast iron skillet with warm soft tortillas, salsa, guacamole, sour cream dips and grated cheese. Choose from:

Vegetarian Fajitas - Halloumi and courgette v

Chicken Fajitas

Christmas Fajitas - (Strips of fresh British turkey, cranberries, bacon and sage. Served with cranberry sauce, sour cream, shredded lettuce and Pico de Gallo)

desserts

Toffee Apple Cheesecake

Vanilla Cheesecake served with apple compote and whipped cream, topped with a rich toffee apple sauce.

Flan de Vanilla

Vanilla and caramel panna cotta with a hint of coconut, topped with caramel sauce and a small spun sugar decoration

Chocolate Pot

A little pot of chocolate heaven, made with cream, chocolate and brandy, served with whipped cream.

Cheese and Biscuits – not available for parties over 30

English stilton and cheddar with a slice of Christmas cake, chutney, grapes and celery. (£2.50 supplement).

Mediterranean Lemon Sorbet

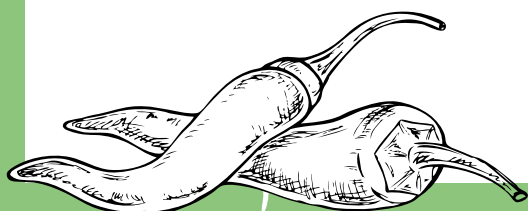
Smooth sorbet with zesty lemon flavours, finished with a sprinkling of strawberry popping candy.

Café Gourmand – not available for parties over 30

Choose from an Americano, cappuccino, latte or tea, served with a selection of petit fours (may contain nuts).

A Glass of Port **£3.50**

Bottle of Port **£24.95**



Please specify if Coeliac

GLUTEN FREE CHRISTMAS MENU

appetisers

Mixed Olives v

A dish of mixed olives with rosemary oil and herbs.

£3.95

Chorizo

Slowly cooked with red wine and coriander.

£3.95

Fresh Guacamole and Tortilla Chips £4.95

Fresh guacamole, with avocado, onion, chilli, garlic and tomatoes, served with a dish of tortilla chips.

starters

Quesadillas v

Two gluten free tortillas, filled with cheese, salsa and jalapenos. Griddled and served with a side of sour cream.

Muchos Nachos v

Warm tortilla chips smothered in melting cheese and served with dollops of sour cream. Guacamole, salsa and jalapenos. (Add mango salsa for 50p)

Albondigas

Homemade Mexican pork and chorizo meatballs with chilli and cooked in tomato, chilli and red pepper sauce, served with a side of tortilla chips.

Mixed Marinated Olives v

Mixed black and green olives.

Fish Terrine

Homemade terrine of smoked salmon, fresh salmon, prawns and asparagus served with lemon, dill and caper berry mayonnaise and a few tortilla chips.

Fresh Guacamole and Tortilla Chips v

Fresh guacamole, with avocado, onion, chilli, garlic and tomatoes, served with a dish of tortilla chips.

Prawn Cocktail Taco Shells

Classic Prawn cocktail with a Mexican twist. Served in a taco shell on a bed of shredded lettuce and Pico de Gallo.

Chorizo

Slowly cooked with red wine and coriander.



main courses

Authentic Chilli v

Minced British beef or vegetable ratatouille chilli cooked using traditional herbs and spices, topped with cheese, served on a bed of rice and a salad. Please specify beef or vegetable.

Sizzling Fajitas – all served with x 4 soft tortillas

Marinated and flash fried with bell peppers, onion and garlic. All served sizzling on a cast iron skillet with warm soft tortillas, salsa, guacamole, sour cream dips and grated cheese. Choose from:

Vegetarian Fajitas – Halloumi and courgette v

Chicken Fajitas

Christmas Fajitas – (Strips of fresh British turkey, cranberries, bacon and sage. Served with cranberry sauce, sour cream, shredded lettuce and Pico de Gallo)

Cajun Chicken

A whole chicken breast marinated in Cajun seasoning lightly fried and then baked in our oven and served with a creamy Creole mustard sauce, Mexican rice and salad.

Enchilada – Baked and soft v

A Large Gluten free tortilla with your choice of chilli beef or spicy vegetarian ratatouille baked in our oven and topped with cheese, sour cream and salsa. Served with Mexican rice and salad.

Tipsy Feather Steak

An 10oz feather steak marinated in red wine and chilli. Slowly cooked until it melts in your mouth then served with a red wine, chilli and mushroom sauce, Mexican rice and salad.

Christmas Chicken and Mexican Pigs

A char-grilled chicken breast with a mushroom, leek and chipotle cream sauce, served with a baby chorizo sausage, Mexican rice and salad.

Please note: We have substituted most sides with rice for the above dishes, as anything coming from the fryer may be cross contaminated. If you are able to tolerate this, you can swap the rice for: wedges or fries at your own discretion. Please speak with a member of staff when ordering.

desserts

Toffee Apple Cheesecake

Vanilla Cheesecake served with apple compote and whipped cream, topped with a rich toffee apple sauce.

Flan de Vanilla

Vanilla and caramel panna cotta with a hint of coconut, topped with caramel sauce and a small spun sugar decoration

Brownie Sundae

Chunks of sticky, chewy brownie, served with the ice cream of your choice and smothered in chocolate.

Chocolate pot

A little pot of chocolate heaven, made with cream, chocolate and brandy.

Christmas Evening Menu (Thurs – Sat)

£24 x 2 courses (when time is restricted)
£27 x 3 courses

Mid Week (Sun – Wed)

£22 x 2 courses • £25 x 3 courses

Christmas Lunch Menu

£15 x 1 course • £19 x 2 courses • £23 x 3 courses

All bills are subject to a 10% discretionary service charge which is distributed equally amongst all staff members.
All money must be collected by the table in full for the final payment as we cannot split bills.



VEGAN CHRISTMAS MENU

appetisers

Mixed Olives

A dish of mixed olives with rosemary oil and herbs.

£3.95

Fresh Guacamole and Tortilla Chips

£4.95

Fresh guacamole, with avocado, onion, chilli, garlic and tomatoes, served with a dish or tortilla chips.

starters

Fresh Guacamole and tortilla chips

Made to order guacamole, with avocado, onion, chilli, garlic and tomatoes. Served with a dish of tortilla chips.

Vegan Nachos

A warm plate of tortilla chips smothered in vegan cheese and served with fresh guacamole, salsa and jalapenos. (Add mango salsa for 50p)

Vegan Quesadillas

Two wheat tortillas, filled with Calabacitas (tomatoes, onion, garlic, courgette, and sweetcorn), vegan cheese and toasted on our griddle.

Mixed Olives

A dish of mixed olives with rosemary oil and herbs.

main courses

Vegan Enchilada – Baked and Soft

A large flour tortilla rolled with vegetable ratatouille, baked in our oven and topped with vegan cheese and salsa on the side. Served with Mexican rice and salad.

Vegan El Stacko

A Mexican style lasagne containing vegetable ratatouille, Calabacitas (courgette), rajas (cactus) layered between soft tortillas and topped with refried beans and vegan cheese, served with sweet potato fries, salsa and salad.

Sizzling Fajitas

Courgette and mixed vegetables marinated and flash fried with bell peppers, onion and garlic. Served sizzling on a cast iron skillet with warm soft tortillas, salsa, fresh guacamole and vegan cheese.

Vegan Tacos

Soft flour tortillas served with – refried black beans, Calabacitas (courgette), rajas (cactus) vegetable ratatouille, salsa, fresh guacamole, vegan cheese and shredded salad.

Vegan Burrito

A large flour tortilla, rice, refried black beans, vegan cheese and your choice of one on the following:

- Calabacitas (onion, courgette, tomato, garlic, sweetcorn).
- Rajas (cactus, sweetcorn, onion, garlic, spinach) served with a side of salad.



desserts

Mediterranean Lemon Sorbet

Smooth sorbet with zesty lemon flavours, finished with a sprinkling of strawberry popping candy.

Peanut Butter and Jam Choco Cups & Coffee

Dark chocolate little treats filled with strawberry jam and crunchy peanut butter, served with a coffee of your choice. (soya milk available)

Berry Mess

Homemade vegan meringue layered in between vanilla soya yoghurt, raspberries and blueberries. Finished with a sweet raspberry coulis.

Churros

Authentic Spanish doughnuts, fried until crispy and then coated in cinnamon sugar and served with a pot of chocolate sauce.

Christmas Evening Menu (Thurs – Sat)

£24 x 2 courses (when time is restricted)
£27 x 3 courses

Mid Week (Sun – Wed)

£22 x 2 courses • £25 x 3 courses

Christmas Lunch Menu

£15 x 1 course • £19 x 2 courses • £23 x 3 courses

All bills are subject to a 10% discretionary service charge which is distributed equally amongst all staff members.
All money must be collected by the table in full for the final payment as we cannot split bills.