



**FRIDAY 28<sup>TH</sup> SEPTEMBER 2018**  
**LATIN AMERICAN NIGHT**

**STARTER PLATE**

**CEVICHE (PERU)**

Citrus Cured Fish, Chilli Pepper, Tomato & Coriander

**EMPANADA (ARGENTINA)**

Curried Beef, Puff Pastry & Sweet Chilli Sauce

**TOASTED CUBAN BREAD (CUBA)**

Spiced Tomato, Smoked Chicken, Gem Lettuce & Pickles

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**KIWI & LIME SORBET (MEXICO)**

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**SPICED CHICKEN SUPREME (BRAZIL)**

With Brazilian Lime Stew, Aubergine, Courgette, Spinach & Coconut Milk

**PAN-FRIED HAKE, FENNEL & ASPARAGUS SALAD (PERU & COSTA RICA)**

Citrus Salsa, Roast Polenta Beurre Blanc

**SWEET POTATO PATTIES (CARIBBEAN)**

Spinach, Spiced Coconut Cream & Pickled Mushrooms

**SLOW COOKED BEEF BRISKET (CHILE)**

Tomato, Smoked Sea Salt & Lemon Thyme Mash

All served with Spiced Bean Salad & Jollof Rice (Stir Fried Vegetables & Garlic Rice)

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**DESSERT PLATE**

**ALFAJORES (URUGUAY)**

Almond Cookie Sandwich with Caramel Filling

**PINA COLADA MERINGUE (MEXICO)**

Coconut Meringue, Malibu & Lime Cream & Pineapple Salsa

**MOCHA CHEESECAKE (COLOMBIA)**

Dark Chocolate & Colombian Coffee with Toasted Nut Base

**WE ENDEAVOUR TO CATER FOR ALL DIETS/ALLERGIES, SO PLEASE SPEAK TO A MEMBER OF TEAM  
WE'LL BE HAPPY TO HELP**

**ALL COURSES - £32.50**