

Christmas Day Menu

PRE-ORDER & DEPOSIT REQUIRED

A glass of Prosecco or a non-alcoholic cocktail on arrival

AUBERGINE A LA PARMIGIANA

Italian dish made with baked aubergine layered with parmesan cheese and tomato sauce

CAUSA RELLENA DE POLLO

(Vegetarian option available on request )

A combination of yellow potato spiced with aji amarillo chilli pepper and lime, layered with shredded chicken, peas, carrot, onion and mayo salad garnished with parsley and black olives

CEVICHE MIXTO

A South American specialty of marinated squid, prawns, sea bass and clams in a coriander and lime juice

CARRILLERAS EN SALSA PEDRO XIMENEZ

Braised Iberian pork cheeks in a PX sherry sauce

PAVO NAVIDEÑO

Norfolk turkey served with roasted root vegetable, sage, onion stuffing, cranberry sauce and with all the trimmings

ECUADORIAN CHURRASCO

Traditional Ecuadorian dish made with a thin steak, topped with a fried egg served with rice, chips and avocado

CERDO AL HORNO

Roast belly pork in a bed of lentils chorizo and carrots

PATARASHCA

From the Peruvian Amazon. This dish is made up of a whole seabass seasoned with onion, garlic, ginger, tomatoes and coriander all wrapped in banana leaves served with sweet potatoes

CAU CAU VEGETARIANO

A traditional casserole of mixed vegetables, yellow Peruvian chilies (ahi amarillo), garlic and chunks of potatoes, served with rice sprinkled with chopped fresh mint

Christmas pudding

With brandy sauce

Queso y batata

A sweet potato jelly served with manchego cheese

Affogato

Homemade vanilla ice cream topped with a shot of espresso and Amaretto

Coffee or Tea

£65.00
per person

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TIMBALE DI AUBERGINES

Warm aubergines timbales with goat's cheese served on a bed of mix Leaves

TAMALES DE CERDO (Vegetarian option available on request)

Peruvian dish made from ground white corn dough, ají amarillo, pork, olive and egg wrapped in banana leaves and steamed cooked

AGUACATE RELLENO CON CAMARONES

Avocado stuffed with prawn made with red onions radish, peppers, celery, coriander aioli on a bed salad

PAVO NAVIDEÑO

Norfolk turkey served with roasted root vegetable, sage, onion stuffing, cranberry sauce and with all the trimmings

MERLUZA A LA GALLEGA

One-pot fish dish from Galicia, poached hake with new potatoes and chorizo in a Branzino sauce

LOMO SALTADO

A traditional Peruvian dish, flash-fried spicy Argentinian steak with onion, peppers, tomatoes, potatoes, coriander, Aji Amarillo (yellow Chilli) and pisco, served with rice

CARNE ASADA, MENESTRA Y PATACONES

(Vegetarian option available on request)

From the coastal regions of Ecuador this exquisite dish is made from a tender lentil stew simmered with onion, pepper, tomato, garlic, and coriander. It is traditionally served with patacones, which are flattened and fried plantain, as well as grilled steak

Christmas pudding

With brandy sauce

Panna cotta

Italian softly set pudding served with Raspberry sauce

Torta de almendras

Almond tart served with cinnamon ice cream

Coffee or Tea

This menu will apply from November 1st to December 24th

Call us to make your reservation

020 8691 3626

www.thehillgreenwich.com

£37.00
per person