

## Christmas Feast menus

Thank you for booking your Christmas party through us, please have a look through our Christmas menus and decide on the best one for your party.

With all of our Christmas menus we are offering a glass of Cava or a Christmas Gin Cocktail on arrival if you would like a drink on arrival ready for your guests then please let us know in advance at the additional cost of £5pp.

We will of course include crackers, we will also guarantee a lively buzzing atmosphere, on certain nights throughout November & December we will have live Spanish Music too. We also have 'The Bull Ring' our private dining room which seats up to 17 people, a place to have more privacy with your own music and decorate as you wish. We are happy to accommodate lunchtime bookings as well as in the evening throughout November & December.

CHRISTMAS TAPAS

Relax and enjoy a tapas fuelled evening, throughout the evening the tapas will be bought to your table for you all to share

Optional Cava or Christmas Gin Cocktail on arrival

**Pan** Our baked bread served with aioli & olive oil (can be GF)

**Aceitunas Aliñadas** Spanish olives marinated in oranges, thyme and fennel (GF)

**Jamón y Queso**

A mixed tapa of Serrano Ham & Zamorana sheep's cheese (GF)

**Croquetas de Pavo**

Creamy croquettes filled with turkey with Cranberry Dressing

**Albóndigas en Salsa de Tomate**

Lamb Meatballs in tomato sauce with sweet paprika (GF)

**Pimientos con Vino y Alcaparras**

Sweet peppers caramelised with wine & capers (GF)

**Chorizo Frito**

Chorizo gently fried then flamed with red wine, fresh chilli & honey (GF)

**Patatas Bravas**

Chunky potatoes in our spicy tomato sauce & Aioli (GF)

**Gambas al Pil Pil**

Peeled prawns sautéed in lashings of olive oil with garlic & chilli (GF)

**Berenjenas Fritas**

Fresh aubergine chips fried and drizzled with honey and sea salt (GF)

**Torillitas de Camarones**

Shrimp Tortillitas, Fried thin Shrimp crispy waffer exclusively found in Andalusia

**Queso de Cabra**

Goats Cheese Warmed with honey, hazelnut & thyme (GF)

**Championes con Jerez**

Mushrooms cooked with onion, thyme & paprika, finished with oloroso sherry and cream (GF)

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**Valencian Orange Chocolate Brownie**

Valencian Orange, salted Almond Chocolate Brownie (GF)

£25.00pp

Optional extra £5 supplement for cava or gin cocktail

## TAPAS Y PAELLA MENU

Tapas served as a starter followed by the chef's statement dish; Paella  
Followed by our two most favourite La Bobina Deserts to share!

Optional Cava or Christmas Gin Cocktail on arrival

**Pan** Our baked bread served with aioli & olive oil (Can be GF)

**Aceitunas Aliñadas** Spanish olives marinated in oranges, thyme and fennel (GF)

**Jamón y Queso**

A mixed tapa of Serrano ham & Zamorana sheep's cheese (GF)

**Gambas al Pil Pil**

Peeled prawns sautéed in olive oil with garlic & chilli (GF)

**Queso de Cabra (GF)**

Goats Cheese Warmed with honey, hazelnut & thyme

**Croquetas de Pavo**

Creamy croquettes filled with turkey with Cranberry Dressing

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La Bobina's fantastic paella which is Mark's statement dish. It looks and tastes amazing and is served in paella pans to your table

**Paella Mixta**

Paella with chicken, mussels, king prawns, squid and chorizo (GF)

**Paella Verduras**

Chargrilled artichoke, spinach and feta with toasted pine nuts (GF)

You can choose to have seafood & meat or just meat or vegetarian or have one of each for your table

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**Valencian Orange Chocolate Brownie**

Valencian Orange, salted Almond Chocolate Brownie (GF)

£25.00pp

Optional extra £5 supplement for cava or gin cocktail

## ANDALUSIAN-STYLE SLOW ROAST LAMB

Tapas served as a starter followed by the fantastic Slow Roast Spanish style Lamb

Optional Cava or Christmas Gin Cocktail on arrival

**Pan** Our baked bread served with aioli & olive oil (Can be GF)

**Aceitunas Aliñadas** Spanish olives marinated in oranges, thyme and fennel (GF)

**Jamón y Queso**

A mixed tapa of Serrano ham & Zamorana sheep's cheese (GF)

**Gambas al Pil Pil**

Peeled prawns sautéed in olive oil with garlic & chilli (GF)

**Queso de Cabra**

Goats Cheese Warmed with honey, hazelnut & thyme (GF)

**Croquetas de Pavo**

Creamy croquettes filled with turkey with Cranberry Dressing

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### Andalusian-style Slow Roast Lamb

The fantastic Slow Roast Andalusian-Style shoulder of Lamb slowly cooked with lashings of garlic, orange, pomegranate & coriander served to your table for you all to share with Spanish Style Garlic &

Herb Roast Potatoes & Crispy Green Beans

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### Valencian Orange Chocolate Brownie

Valencian Orange, salted Almond Chocolate Brownie (GF)

£32.50pp

Optional extra £5 supplement for cava or gin cocktail

## COCHINILLO AL HORNO MENU

Tapas served as a starter followed by the fantastic suckling pig from Talavera de la Reina

Cava or Christmas Gin Cocktail on arrival

**Pan** Our baked bread served with aioli & olive oil (per basket)

**Aceitunas Aliñadas** Spanish olives marinated in oranges, thyme and fennel

**Jamón y Queso (GF)**

A mixed tapa of Serrano ham & Zamorana sheep's cheese

**Croquetas de Pavo**

Creamy croquettes filled with turkey with Cranberry Dressing

**Gambas al Pil Pil (GF)**

Peeled prawns sautéed in lashings of olive oil with garlic & chilli.

**Queso de Cabra (GF)**

Goats Cheese Warmed with honey, hazelnut & thyme

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### **Cochinillo al Horno ~ Suckling Pig**

The fantastic suckling pig from Talavera de la Reina baked to perfection with oranges, garlic and thyme served whole to your table and carved at your table in the honoured way.

Served with Spanish Style Garlic & Herb Roast Potatoes, Celeriac Gratin and Crispy Green Beans

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### **Valencian orange Chocolate Brownie**

Valencian Orange, salted Almond Chocolate Brownie

£35.00pp

Optional extra £5 supplement for cava or gin cocktail

## FRUITOS DEL MAR

The fruits of the sea, a spectacular seafood Feast

### *Cava y Ostras*

A glass of Cava served with Oysters in three ways;  
lemon, Bloody Maria & Cava Caviar

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### *Mixed Tapas Canape Style*

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### *Mariscada - Seafood Platter*

The **spectacular** Seafood platter served warm including Lobster, Dressed Crab,  
King Prawns, Langoustines, Clams, Mussels and Brown Shrimp.  
Served with Aioli, Pan, Shallot Vinegar & Green Leaf Salad

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### *Tarte de Limon*

A great pallet cleanse, oozing with luscious lemon curd.

£45.00pp