

MERRY Christmas!

On Arrival

Bread & Olives **V**

Starters

Wild Mushroom & Chestnut Soup **V** **VG**

Served with ciabatta.

Severn & Wye Smoked Salmon **GF**

With crème fraîche horseradish dip & wild rocket.

Brazilian Fried Chicken

Spicy, crispy coated chicken breast with agave aioli.

Brazilian Beach Cheese **V** ask for **GF**

Cubes of fried squeaky cheese with chilli jam.

Mains

Roast Turkey

Served with fresh roast potatoes, honey roasted parsnips, braised red cabbage, Brussels sprouts, red wine jus, sage, onion & cranberry stuffing, pigs in blankets, Yorkshire pudding, cranberry sauce & bread sauce.

British Rib of Beef

Served with fresh roast potatoes, honey roasted parsnips, braised red cabbage, Brussels sprouts, red wine jus, sage, onion & cranberry stuffing, pigs in blankets, Yorkshire pudding, horseradish sauce & bread sauce.

Vegetable Wellington **V** ask for **VG**

Served with fresh roast potatoes, honey roasted parsnips, braised red cabbage, Brussels sprouts, red wine jus, sage, onion & cranberry stuffing, Yorkshire pudding, cranberry sauce & bread sauce.

Fish Moqueca ask for **GF**

Creamy coconut curry with white fish, peppers, ginger, garlic & tomatoes, served with spring onion rice, padron peppers, coconut farofa & sweet plantain.

Desserts

Christmas Pudding **V** ask for **VG**

Served with brandy butter ice cream.

Churros

Three cinnamon-sugar dusted churros. Choose:

- **Chocolate ganache** **V** **GF**

- **Dulce de leche** **V**

Warm Cherry Chocolate Brownie **V** ask for **GF**

Chocolate brownie topped with vanilla ice cream & warm morello cherry compote.

Winter Berry Cheesecake **V**

Vanilla baked cheesecake served with mulled fruit compote.

After Dinner

Petit Fours & Tea or Coffee



ALLERGENS



V Vegetarian **VG** Vegan **GF** Gluten free

Any allergies/intolerances? Please let your server know. We haven't listed all of

the ingredients in every dish. Plant based dishes are made with vegan ingredients but cooked in the same fryer as dairy products.

Adults need around 2000 kcal a day. Full allergen menus are available on our website or via the QR code. All dishes are prepared & cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used & we therefore cannot guarantee our dishes will be free from traces of these products • Some dishes may contain bones • Country of origin indicates style of cooking • Our chicken is Halal • We aren't responsible for stolen or lost items • We may need to substitute an equivalent ingredient subject to availability • We may need to change or withdraw this menu from time-to-time due to local events • Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption • 100% FSC-certified paper, printed with vegetable-based inks • An optional service charge may be applied to your bill dependent on party size & location. More details at iguanas.co.uk/service-charge • **0823C**

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