

las  
**IGUANAS**  
CANTINA & COCKTAILS

# DÍA DE NAVIDAD

DECK THE HALLS WITH GUACAMOLE!

CHRISTMAS DAY  
SET MENU

£84.95



# DÍA DE NAVIDAD

## ON ARRIVAL

Glass of Fizz/OJ

Bread & Olives

Ciabatta bread, olives, butter, olive oil & balsamic vinegar. **V**

## STARTERS

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

**Severn & Wye Smoked Salmon**

Served with crème fraîche & horseradish dip and wild rocket. **GF**

**Hot Honey Beach Cheese**

Fried squeaky cheese cubes with hot honey, chilli & oregano. **V**

**Pig Will Fly**

Spanish Chorizo in blanket tossed in hot honey mustard sauce finish with crispy sage.

## MAINS

**Roast Turkey**

Fresh roast potatoes, honey roast parsnips, braised red cabbage, brussels sprouts, red wine jus, sage & onion cranberry stuffing, pig in blanket, Yorkshire pudding and cranberry sauce.

**Roast Sirloin of Beef**

Fresh roast potatoes, honey roast parsnips, braised red cabbage, brussels sprouts, red wine jus, sage & onion cranberry stuffing, pig in blanket, Yorkshire pudding and horseradish sauce.

**Vegetable Wellington**

Fresh roast potatoes, honey roast parsnips, braised red cabbage, brussels sprouts, red wine jus and sage & onion cranberry stuffing. **V** (Ask for **VG**)

**Fillet of Sea Bass**

Oven roasted sea bass, with oregano & garlic roasted potatoes, green beans, red onion and sweet red pepper. **GF**

## DESSERTS

**Christmas Pudding**

With brandy butter ice cream. **V** (Ask for **VG**)

**Winter Berry Cheesecake**

Vanilla baked cheesecake with mulled fruit compote. **V**

**Warm Chocolate Cherry Brownie**

Chocolate brownie topped with vanilla ice cream and warm morello cherry compote. **V** (Ask for **GF**)

**Churros**

Cinnamon-sugar dusted churros with Dulce de leche sauce. **V**

## TO FINISH

Tea/Coffee/Mints

**V** Vegetarian



**PB** Plant Based

**VG** Vegan

**GF** Gluten Free

**Any allergies/intolerances? Please let your server know.** We haven't listed all of the ingredients in every dish. Adults need around 2000 kcal a day. Plant based dishes are made with vegan ingredients but cooked in the same fryer as dairy products. 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. Olives may contain stones. Our chicken is Halal. 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. Red Bull not recommended for under 16s. We aren't responsible for stolen or lost items. 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](http://iguanas.co.uk/service-charge) • 1024R



ALLERGENS