FESTIVE SET LUNCH

45 per guest | 1 Festive drink + 1 Appetizer & 1 Main or 1 Main & 1 Dessert
50 per guest | 1 Festive drink + 1 Appetizer, 1 Main & 1 Dessert

FESTIVE DRINK

Choice of one

Piura Buck
Tanqueray gin, mandarin, algarrobina, Franklin & Sons ginger beer

Ponche
Casamigos Reposado, pisco acholado, caspiroleta, panela

COYA Chicha Morada (Non-Alcoholic)
Purple corn, winter spices, orange, apple, Franklin & Sons ginger ale

STARTER

Choice of one

Butternut Squash Soup GF
Roasted sweetcorn, crispy kale, spring onion oil

Beef Tartare Tostada
Ají rocoto, capers, egg yolk, Manchego cheese

Wood-Fired Chicory V, GF
Pear, walnuts, queso fresco, ají amarillo dressing

Yellowfin Tuna Causa GF
Ají amarillo, avocado, spicy mayo, lime

Salmon Tiradito
Green tomatillo, smoked oil, yuzu tobiko

MAIN

Choice of one

GF **Wagyu Beef**
Crispy potatoes, savoy cabbage, tamarind jus

GF **Chicken Anticuchero**
Ají panca, roasted sweet potato, pickled red onion

Lobster Cazuela GF
Bomba rice, salsa criolla, saffron, coriander

Andean Cazuela V
Artichokes, queso fresco, ají amarillo

DESSERT

Choice of one

Churros de Naranja
Orange, lime, milk chocolate & dulce de leche

Sorbets & Ice Cream (3 scoops)
Dulce de leche & passion fruit, vanilla, chocolate, lucuma, lime, passion fruit & mango, cherry, coconut

Palomita
Popcorn vanilla mousse, miso caramel

All prices are listed in GBP & are inclusive of VAT. A discretionary 13% service charge will be added to your bill.
If you have allergies or dietary enquiries please speak to our staff prior to ordering.
(V) Vegetarian (VG) Vegan (GF) Gluten Free