CHICOME

MEXICAN FUSION RESTAURANT & BAR

CHRISTMAS SET MENUS

3 COURSE PREMIUM SET MENU

Must be agreed and pre-odered in advance

STARTER

Mulled wine seabass ceviche

Peruvian Chicken Sopes (GF)

Cactus Tempura (VG/GF)

MAIN

Pumpkin Meloso Rice (V)

Christmas chicken supreme with cranberries (GF)

Pan fried hake fillet with coconut salsa (GF)

DESSERT

Tarte de Santiago almond cake (V)

Fruit Platter or 2 scoops of sorbet (VG/GF)

Seasonal dark chocolate tartlet

3 COURSE EXECUTIVE SET MENU + AMUSE BOUCHE

Enjoy an executive level dishes with amuse bouche inbetween to tickle the tastebuds

STARTER

Turkey & cranberry empanada (GF)

Chicharron de queso mushroom taco (GF/V) (can be made VG)

Short rib tacos

MAIN

Christmas confit duck leg (GF)

Pan fried hake fillet with coconut salsa (GF)

Seasonal Meloso rice (V)

DESSERT

Tarte de Santiago almond cake (V)

Fruit Platter or 2 scoops of sorbet (VG/GF)

Seasonal dark chocolate tartlet

AMUSE BOUCHE

Mini arbol sesame tuna tostada (GF)

Confit duck and spice prune gel (GF)

Cactus tempura sticks (V)

Not all ingredients are listed on dishes. If you have dietary requirements please notify a member of staff prior to ordering. For allergens please let us know in advance prior to you event.