

LA BOCA

Christmas Menu

Kir Royale or Peach Bellini on Arrival

Canapes

CHORIZO, CHIMICHURRI AND BUTTERNUT SQUASH BLINI
CHICKEN LIVER PARFAIT CROSTINI WITH RED ONION MARMALADE

Starters

PAN FRIED SCALLOP AND KING PRAWN

Pan seared scallops with chimichurri marinated king prawns. Served with pea puree, apple batons and pickled beetroot.

CRISPY CONFIT DUCK SALAD

Crispy duck served with a watercress salad, mooli, radish, chilli, ginger and toasted sesame seeds. Finished with an orange and soy dressing.

SPICED PARSNIP AND APPLE VELOUTÉ

Served with toasted rosemary focaccia, drizzled with basil oil.

SMOKED SALMON AND KING PRAWN COCKTAIL

Served with a horseradish mousse, rocket and pickled beetroot.

Amuse Bouche of Lemon Sorbet

Mains

LAMB AL ASADOR

Chimichurri marinated lamb shank, charred and slow roasted, accompanied with roasted vegetables, tender stem broccoli, boulangère potatoes and a rich red wine lamb jus.

ARGENTINIAN LIGHTLY SPICED TURKEY CROWN

Served with chestnut and cranberry stuffing, accompanied with roasted vegetables, tender stem broccoli, Yorkshire pudding, boulangère potatoes and turkey jus.

ROASTED 30-DAY DRY AGED ANGUS SIRLOIN

Accompanied with roasted seasonal vegetables, tender stem broccoli, rosemary and garlic roast potatoes, Yorkshire pudding and a rich beef red wine jus.

PAN ROASTED SALMON

Served on a bed of tender stem broccoli with a rich and creamy saffron, mussel and king prawn chowder.

SWEET POTATO AND PARSNIP WELLINGTON

Accompanied with roasted seasonal vegetables, tender stem broccoli, rosemary and garlic roast potatoes and a rich tomato and red pepper sauce.

30 DAY DRY AGED ANGUS 120Z RIBEYE STEAK OR 80Z FILLET

Grilled to your liking, served with rustic fries, chimichurri sauce, grilled mixed peppers and a choice of rich beef and red wine jus or peppercorn sauce.

Or

Roasted seasonal vegetables, tender stem broccoli, rosemary and garlic roast potatoes, Yorkshire pudding and a rich beef red wine jus.

Desserts

BUDIN DE PAN

An Argentinian take on a traditional bread and butter pudding served with dulce de leche and Bailey's infused crème anglaise

LA BOCA DUO OF CLASSICS

Churros and brownie served with ice cream.

CHOCOTORTA

A rich chocolate, orange and mango torte, served with a refreshing raspberry sorbet and candied orange peel.

CHEESE BOARD

A selection of cheeses accompanied with caramelised onion chutney, crackers and crudites and hummus.

Accompanied with a choice of Tea or Coffee

LA BOCA

Kids Christmas Menu

Starters

PAN DE AJO Y QUESO

Garlic ciabatta slices topped with melted cheese.

ROAST VINE TOMATO SOUP

Served with toasted focaccia.

PRAWN COCKTAIL

Served with lettuce, tomato, cucumber and Marie rose sauce.

EMPANADAS ARGENTINIAN

Pasties filled with spiced beef. Served with salad & homemade barbecue sauce.

Mains

ARGENTINIAN LIGHTLY SPICED TURKEY CROWN

Served with chestnut and cranberry stuffing, accompanied with roasted vegetables, tender stem broccoli, Yorkshire pudding, boulangerie potatoes and turkey jus.

ROASTED 30-DAY DRY AGED ANGUS SIRLOIN

Accompanied with roasted seasonal vegetables, tender stem broccoli, rosemary and garlic roast potatoes, Yorkshire pudding and a rich beef gravy.

PAN ROASTED SALMON

Served on a bed of tender stem broccoli with a rich and creamy saffron, mussel and king prawn chowder.

30-DAY DRY AGED ANGUS 60Z SIRLOIN STEAK

Grilled to your liking, served with rustic fries, grilled mixed peppers and a choice of rich beef jus or peppercorn sauce.

Desserts

CHOCOLATE PEGA JOSO

Homemade chocolate brownie, served warm with salted caramel ice cream.

CHURROS CON DULCE DE LECHE

Freshly fried doughnuts, rubbed in cinnamon & sugar, served with milk caramel sauce & strawberry.

ICE CREAM

Two scoops of Madagascan vanilla, salted caramel or chocolate ice cream.