

CHRISTMAS SET SHARING MENUS AT ASADOR 44

AVAILABLE FROM 25th NOVEMBER - 24TH DECEMBER 2019 FOR LUNCH OR DINNER

A £10 person deposit is required to confirm your table at Asador 44 for these menus.

CHRISTMAS PARTY MENU £38 PER PERSON

Chargrilled sourdough, rama 44 olive oil, alioli, jamón butter
Gordal olives, orange zest, parsley, cracked black pepper
Cider cured salmon, fresh lemon
Hand filleted Cádiz cured anchovies, olive oil

Choose two options from this section for the table

45 day aged Welsh Hereford beef served medium rare
Slow-cooked Castillian milk fed lamb leg
Charcoal roast hake

Accompaniments

Jamón fat roast potatoes
Greens, pancetta, burnt apple
Escalivada

Crema Catalana

Add charcuterie of Jamón Ibérico & black angus cecina to the starters **£7 per person**

Add a cheese course **£7 per person**

Add coffee & petit fours **£6 per person**

SUCKLING PIG FEAST £65 PER PERSON

Chargrilled sourdough, rama 44 olive oil, alioli, jamón butter
Gordal olives, orange zest, parsley, cracked black pepper
Cider cured salmon, fresh lemon
Black angus cecina
Jamón Ibérico

Whole roast Segovian suckling pig, roasting juices

Accompaniments

Jamón fat roast potatoes
Greens, pancetta, burnt apple
Escalivada

Crema Catalana

Add a cheese course **£7 person**

Add coffee & petit fours **£6 person**

A separate vegetarian menu is available priced at £25 per person

Should you cancel a place & the corresponding menu options 24 hours prior to arrival, you will be refunded your deposit. After this point, the menu will be charged in full on the night & the food will be sent out.

Please advise of any special dietary requirements, allergens or vegetarians when pre-ordering the your menu

Please note a discretionary 10% service charge will be added to your bill.

ASADOR 44