



# AFUEGO

## CHRISTMAS PARTY

-Set Menu-



2 course meal £34 per person  
3 course meal £42 per person

### Starters

Orange pork & duck parfait with caramelised onion and sourdough croûtes

Blossom honey & thyme Camembert, served with rustic sourdough (V)

Golden cod croquettes, smoky chipotle aioli, Parmesan snow.

Winter soup of the day (GF)(VG)(V)

### Mains

Crown of English turkey, garlic & rosemary roast potatoes, Brussels sprouts, honey & thyme roasted carrots, braised red cabbage with apples, pigs in blanket and gravy

Roasted Striploin beef, garlic & rosemary roast potatoes, Brussels sprouts, honey & thyme roasted carrots, braised red cabbage with apples, and gravy

Cajun spiced roasted cauliflower, roast potatoes, Brussels sprouts, thyme roasted carrots, braised red cabbage with apples and gravy (V)(VG)

Crisp-skinned Devon sea bass, herb-buttered new potatoes, confit cherry tomatoes, olives and lemon (GF)

### Desserts

Sticky Toffee pudding, vanilla ice cream

Vegan chocolate brownie, vegan ice cream, flaky sea salt, orange zest and cocoa dust (VG)

Flourless glazed Chocolate cake, raspberry sorbet, raspberry coulis (GF)



# CHRISTMAS PARTY

*-Sides-*

*Priced per dish*



Pigs in blanket £8

Sourdough & salted butter £6

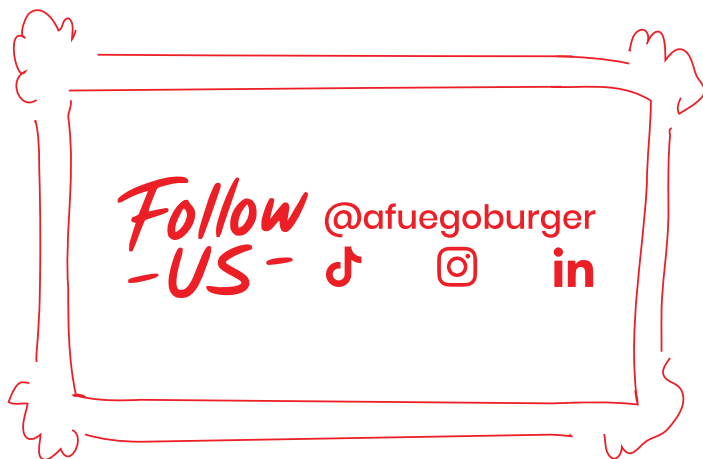
Sourdough & olive oil £6

Yorkshire puddings & gravy £6

All roast trimmings £8

Cauliflower cheese £8

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free (N) - Contains Nuts



*We are proud to be championing British farmers and producing  
fresh food responsibly and sustainably.*

When ordering your food and drink, please inform a member of the team if you have a food allergy or intolerance.  
As part of the nature of fresh game, dishes may contain traces. Provenance may vary subject to supply.  
This menu available for bookings only, minimum 6ppl or more.