























enjoy all tapas dishes below to share between the table & a choice of dessert each. minimum of 6 people.

## breads & dips (v)

humous, tzatziki & trio of butters



chicken jambalaya (gf)

maple glazed pigs in blankets (gf)

turkey & cranberry meatballs

cajun mac & cheese (v)

mushroom arancini (v)

patatas bravas (v/ve/gf)

fish goujons

spinach & sweet potato tortilla (v/gf)



mincemeat & apple crumble

baked winter fruits cheesecake (v/gf)

glitzy chocolate orange torte (v/gf)

cheeseboard (£2 supplement)

enjoy all tapas dishes below to share between the table & a choice of dessert each. minimum of 6 people.

### **CINTA** sharer boards

a selection of our breads & dips with pulled ham & cheeses



chicken jambalaya (gf)

maple glazed pigs in

fish goujons

blankets (gf)

turkey & cranberry meatballs

cajun mac & cheese (v)

mushroom arancini (v)

patatas bravas (v/ve/gf)

chorizo in mulled wine (gf)

salt & chilli squid

spinach & sweet potato tortilla (v/gf)



mincemeat & apple crumble

baked winter fruits cheesecake (v/gf)

glitzy chocolate orange torte (v/gf)

cheeseboard (£2 supplement)

# CINTA

## **STARTERS**

grilled goats cheese & walnut salad (v/gf)

chefs soup of the day (v/gf)

moroccan lamb filo rolls

ham hock terrine (gf)

MAINS

fish of the day seasonal sides

sausage meat stuffed chicken

creamy mushroom sauce & seasonal sides

aubergine parmigiana (v)

herb focaccia & mixed salad

sirloin steak (£4 supplement)

chips, salad, shoestring onions & sauce of your choice (garlic butter, diane, peppercorn or blue cheese)

DESSERTS

mincemeat & apple crumble

baked winter fruits cheesecake (v/gf)

glitzy chocolate orange torte (v/gf)

cheeseboard (£2 supplement)

# CINTA

for a spirited Christmas celebration we've created two tantalising drinks packages to accompany your festive feast.

## PACKAGE 1

welcome prosecco or gin & tonic & half a bottle of wine each (red, white or rosé)

£12.95 per person

PACKAGE 2

welcome prosecco or gin & tonic & a bottle of wine each (red, white or rosé)

£16.95 per person

OR ADD A WELCOME DRINK FOR £4.95 PER PERSON

\*additional drinks packages available for larger bookings

## VIP TO NYE





## STARTERS

salmon bon bon (gf)

smoked salmon & prawn cream cheese

mushroom pil pil (v/gf)

garlic & chilli oil

crispy coconut prawns

thai marie rose sauce

ham hock terrine (gf)

red onion chutney

## MAINS

pan fried seabass\* - lemon butter sauce

chicken & parma ham parcel\* - champagne cream sauce

rib of beef\* - bearnaise sauce

aubergine parmigiana (v) - herb focaccia & mixed salad

chefs selection of three tapas

\*served with fondant potato & seasonal vegetables

## **DESSERTS**

festive spiced crème brulée (v)

shortbread

cranberry & prosecco jelly (v/gf)

chantilly cream

glitzy caramel & chocolate mousse

topped with a profiterole

### **CINTA** cheeseboard