

CARNIVAL AT CHRISTMAS

LAS IGUANAS
EAT LATIN • DRINK LATIN

Jump on to the carnival float at *Las Iguanas* this Christmas as we party with the tastiest South American cuisine with a festive twist.

You'll find everything from from Mexican street food to Brazilian classics in abundance. Whether you'd like Santa to bring you sizzling turkey & chestnut fajitas or a roast rack of lamb with a redcurrant & Chilean merlot jus, there's something to suit every taste, including lots for veggies. We've got wicked puds to round off the fun, along with fresh, fruity cocktails and Latin wines & beers.

CHRISTMAS LUNCH

until 4.00pm

14.50 per person

A lighter Christmas lunch this year? You'll love our Lunch Menu.

CHRISTMAS ANYTIME

23.50 per person

Indulge yourself with some of our favourite Latin dishes.

Join us for your Christmas celebration and you can also enjoy —

20% off your food bill

for parties ordering from the Christmas menu on Sundays, Mondays and Tuesdays until 7 December

£20 voucher

If you're the party organiser for 10 or more ordering from the Christmas Menu, we'll send you a £20 voucher in the New Year to treat yourself at *Las Iguanas*

To secure your Christmas Party booking a non-refundable £5 deposit per person will be taken. You can arrange to pop in and see us, or for your convenience make a payment over the phone by credit or debit card.

come along and join the carnival!

Get the party started straight away - phone the restaurant to preorder your drinks

CHRISTMAS LUNCH 14.50 PP
until 4.00pm

CHRISTMAS
anytime

23.50 PP

LAS IGUANAS
EAT LATIN • DRINK LATIN

TO NIBBLE ON

TOTOPOS (v)

Home-fried corn tortilla chips with tomato, chilli, garlic & coriander salsa

STARTERS

SOPA (v) (ask for gf) (n)

Honey-roast parsnip & coconut milk soup, swirled with soured cream, topped with parsnip crisps & sprinkled with fresh coriander

NACHOS (v)

Home-cooked corn tortillas chips smothered with melted cheese & topped with jalapeños, tomato salsa, soured cream & guacamole

SMOKED SALMON CAESAR SALAD (ask for gf)

Smoked salmon with romaine leaves tossed in a creamy caesar dressing with sweet Pepperdew chillies, cayenne & parmesan croutons & sprinkled with fresh grated parmesan

ALBONDIGAS

Patagonian-style lamb meatballs with apple, nutmeg & mint, braised in a light tomato & red chilli sauce, with grated parmesan

INFO

(v) veggie (n) nutty
(gf) gluten-free, please ask
(a) contains alcohol

MAIN COURSES

CHILLI CON VERDURAS (v) (ask for gf)

A warming braised chilli of spiced tomatoes, butternut squash, chick peas & sweet potato served with rice & warmed tortillas

CRAYFISH & SWEET CHILLI SALAD (gf)

Crayfish & mixed leaves tossed with chunky cucumber & crunchy coriander slaw, with a ginger, sherry vinegar & sweet chilli dressing

ENSOPADO DE SALVADOR (n) (ask for gf)

A tender slow-braised goat in coconut milk & tomatoes with chillies, carrot & cassava, served with coriander rice, sweet plantain & coconut farofa (toasted manioc flour) to sprinkle over

POLLO CHAMPIÑONES

Chicken strips in a creamy smoked chipotle chilli sauce with sliced button mushrooms, served with cumin & honey-roast carrots & parsnips, coriander rice & fine green beans

The following mains are served with cumin & honey-roast carrots & parsnips, chipotle-creamed potatoes & fine green beans:

PERI-PERI PATO (gf)

Roast duck leg with a fiery black cherry, lemon, garlic, chilli & red pepper sauce

CHILEAN RELLENOS (v) (gf) (n)

Baked romano red pepper filled with rice, spinach, pine nuts & dried cranberries, served with a watercress & jalapeño cream sauce

PUDDINGS (v)

BRAZILIAN TRIFLE (a)

Guava jelly, cachaça & orange-soaked sponge fingers layered with custard & fresh thick cream, sprinkled with dried cranberries

PLUM PUDDING (a)

Rich & fruity Christmas pudding with a creamy Havana Club rum custard

DULCE DE LECHE CHEESECAKE (n)

Baked vanilla bean cheesecake topped with a thick dulce de leche & toasted Brazil nut farofa

WINTER BERRY POT (gf)

Vanilla ice cream smothered with a rich compote of dark winter berries

We can't guarantee our dishes are nut free • As far as we know we are GM free • Any specific dietary needs? Let us know! • Some dishes may contain bones • **A deposit is required for parties** • All items will be presented on a single bill • We aren't responsible for stolen or lost items • A 10% optional service charge will be added to your bill for parties of 5+ • All prices include VAT at 17.5%. We reserve the right to adjust our pricing according to any changes in the rate of VAT • **X10R**

TO NIBBLE ON

TOTOPOS (v)

Home-fried corn tortilla chips with tomato, chilli, garlic & coriander salsa

STARTERS

SOPA (v) (ask for gf) (n)

Honey-roast parsnip & coconut milk soup, swirled with soured cream, topped with parsnip crisps & sprinkled with fresh coriander

TURKEY QUESADILLA

Folded tortilla stuffed with spiced turkey & cheese, toasted on the char-grill & served with a sticky cranberry & chilli salsa

LAMB EMPANADA

Two homemade crispy pasties, stuffed with slow-braised juicy lamb rubbed in smoky garlic & chilli, with a redcurrant salsa

NACHOS (v)

Home-cooked corn tortillas chips smothered with melted cheese & topped with jalapeños, tomato salsa, soured cream & guacamole

SWEET POTATO & CRAYFISH FRITTERS

Sustainable whiting, crayfish, lime, chilli, coriander & sweet potato fritters with creamy garlic aioli

HONGOS FUNDIDO (v)

A melting pot of creamy thick-sliced mushrooms & cheeses with warmed tortillas for rolling

MAIN COURSES

FAJITAS

Sizzling skillet with peppers & onions in our own blend of coriander, lime, paprika & a touch of cumin, served with warmed tortillas, soured cream, guacamole, jalapeños & cranberry salsa for rolling

Turkey & chestnut (n)

Asparagus & artichoke with a honey-soy marinade (v)

XINXIM (n) (ask for gf)

Brazilian lime chicken in a creamy crayfish & peanut sauce with coriander rice, fine green beans, sweet plantain & coconut farofa to sprinkle over for added crunch

SMOKED SALMON CAESAR SALAD (ask for gf)

Smoked salmon with romaine leaves tossed in a creamy caesar dressing with sweet Pepperdew chillies, cayenne & parmesan croutons & sprinkled with fresh grated parmesan

MUSHROOM & TRUFFLE BURRITO (v)

Large baked tortilla parcel of shiitake, oyster, button & portobello mushrooms with truffle salsa, lime & coriander rice & melted cheese, topped with guacamole, truffle soured cream & salsa, with salad

SEA BASS CON COCO (n) (ask for gf)

Fresh sea bass fillets, Chilean mussels, crayfish tails & wilted spinach in a light, fragrant saffron & coconut broth with new potatoes, cannelloni beans & baby tomatoes

All of the following mains are served with cumin & honey-roast carrots & parsnips, chipotle-creamed potatoes & fine green beans:

RACK OF LAMB (gf) (a)

A roast rack of lamb cutlets, cooked pink, served with a rich redcurrant & Chilean merlot jus

CALABAZA DE FAROFA (v) (gf)

Baked squash stuffed with creamy mascarpone, mushrooms, apple, mild chillies & chestnuts, topped with crunchy farofa (manioc flour)

CARNE (ask for gf) (add 1.00 supplement)

Simply seasoned, 21 day matured sirloin steak, char-grilled as you like it, served with chimichurri sauce

PUDDINGS (v)

BRAZILIAN TRIFLE (a)

Guava jelly, cachaça & orange-soaked sponge fingers layered with custard & fresh thick cream, sprinkled with dried cranberries

PLUM PUDDING (a)

Rich & fruity Christmas pudding, with a creamy Havana Club rum custard

DULCE DE LECHE CHEESECAKE (n)

Baked vanilla bean cheesecake topped with thick dulce de leche & toasted Brazil nut farofa

WINTER BERRY POT (gf)

Vanilla ice cream smothered with a rich compote of dark winter berries

CHOCOLATE BANOFFEE PIE

Goey chocolate over banana on an biscuit base, drizzled with toffee sauce

A pre-order form is provided to help the smooth-running of your party plans!

CHRISTMAS LUNCH

until 4.00pm

14.50 PP

christmas party pre-order

Name of Organiser: _____

Company: _____

Address: _____

Email: _____

Phone No. (Day): _____

Phone No. (Evening): _____

Party Date: _____

Party Time: _____

Size of Party: _____

Special Requests: _____

****NB:** If you select any of these dishes please tick the box next to your name to indicate you require a gluten-free option

NAME

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.
- 11.
- 12.
- 13.
- 14.
- 15.
- 16.
- 17.
- 18.
- 19.
- 20.

		STARTERS				MAIN COURSES				PUDDINGS						
		SOPA** (v) (n) (ask for gf)	NACHOS (v)	SALMON CAESAR** (ask for gf)	ALBONDIGAS	CHILLI VERDURAS** (v) (ask for gf)	CRAYFISH SALAD (gf)	ENSOPADO** (n) (ask for gf)	POLLO CHAMPIÑONES	PERI-PERI PATO (gf)	CHILEAN RELLENOS (v) (gf) (n)	BRAZILIAN TRIFLE (v) (a)	PLUM PUDDING (v) (a)	CHEESECAKE (v) (n)	WINTER BERRY POT (v) (gf)	
**Please tick if you require gluten-free dishes	TOTOPOS (v)	for you to enjoy on arrival														

FOR OFFICE USE ONLY

BCF NUMBER _____

COPY TO KITCHEN _____

RUN THROUGH EPOS _____

TABLE NO. _____

W/W _____

MOD _____

Let us know if you would like to pre-order any drinks for your arrival so your wines, beers & cocktail pitchers are ready & waiting for you!



