



Adults £75 | Children £40

upon arrival

- **Cubar Royale** Mango liqueur topped with champagne

for the table

- **Bakery Breads and trio of dips**

to start

- **Vegetarian Tapas Plate**
Papas bravas, sweet chilli halloumi, mushroom croquettes, padron peppers & tempura vegetables
- **Meat & Fish Tapas Plate**
Pork empanada, croqueta de Jamón, calamari rings, fishcake & chorizo frito

the main event

- **Slow-Roasted Herb Pork Belly**
Tender pork belly rolled and roasted to perfection, fresh herbs and apple pears sauce, served with delicately charred cabbage and a velvety pork jus.
- **Turkey Roulade with Herb Cranberry**
Succulent turkey spiralled around a sage, rosemary and meat stuffing, paired with a cranberry sauce, served with glazed carrots and beans
- **Butter garlic Confit Roast Chicken**
Flavourful and juicy tender roast butter garlic flavoured chicken, seasoned and served with roast root vegetables and romesco sauce.
- **Mixed Vegetable Parcel** (vegan) (GF)
A delicate parcel filled with a vibrant medley of seasonal vegetables and vegan cheese, wrapped in golden, flaky puff pastry.

All mains are accompanied by roasted root vegetables, seasonal greens, cauliflower cheese, crispy roast potatoes, pigs in blankets and spiced Brussel sprouts.

the dessert

- **Apple and Cinnamon Crumble** with custard, vanilla ice cream or pouring cream
- **Goey Chocolate Brownie** with ice cream
- **Baked Strawberry Cheesecake** with whipped cream
- **Traditional Christmas Pudding** with brandy sauce

to finish

- **Tea or Coffee** with a mini mince pie

Please advise your server when ordering if you have an allergy or an intolerance.



Christmas Day at **CUBAR**

