

Carnival Christmas Menu



Arrival cocktail (1 per guest)

Brazilian punch: a rum based exotic fruit juice cocktail, served over ice cubes

Nibbles

Noel multi-coloured nachos served from festive platters

Spicy popcorn served from Christmas boxes

Salted pretzels

Canape upgrade

Add 3 canapes per person to your nibbles (£9 + VAT per person)

Piri-piri coconut coated chicken goujons with mango dip

Brazilian fish cakes with spicy chutney

Butternut and black bean fritters

Main courses

(1 meat or 1 vegetarian choice)

Mixed pork feijoada

Traditional Brazilian festival dish, hearty black bean casserole, pork belly, paprika, chorizo and mixed green beans

Moqueca

A festive fish stew made with hearty white fish, onions, garlic bell pepper and tomato coriander in a rich coconut broth

Slow-cooked beef barbacoa

A traditional slow-cooked beef stew with garlic tomato, essence of vinegar, bay leaf and authentic Brazilian dried spices

Sweet potato and black bean casserole

A hearty casserole of wintery vegetables bound in a thick tomato, paprika and harrisa scented sauce (v)

Capsicana

Brazilian spiced vegetable and bean stew made with Quorn, chestnut mushrooms and sugar snap peas for extra crunch (v)



Sides (3 choices)

Brazilian Christmas rice

A festive pilaff cooked in Champagne; and studded with dried fruits and sundried tomatoes

Janeiro couscous

Mildly spiced couscous with sweet beets, flaked almond and dried cranberries

Caper roast potatoes

Roast baby potato with crispy capers and rocket oil

Fiery roasted wedges

Spicy sweet potato wedges finished with spring onion and coriander

Palm heart and tomato salad

A colourful salad of palm hearts, spring onion, mixed tomato and parsley bound in sherry vinaigrette

Spiced wintery slaw

A crunchy salad of wintery leaves with chilli and festive flavours bound in a fiery vinaigrette

Maple, butternut and chestnut salad

A rustic chunky salad of diced sweet potato, fire roasted chestnuts and charred red onion wedges finished with lime

Dessert (2 choices)

Churros with chocolate sauce

Rum baba

Sailor Jerry rum roasted pineapple and toasted coconut

Tropical fruit mess

Kiwi fruit, pineapple, meringue, fresh cream

Coconut quindim

Brazilian creme brûlée made with rich sweet coconut milk

Canjica

A sweet white corn rice pudding with coconut milk, canjica sugar and cinnamon with candid nuts and fruits

Bolo de cancura

Moist Brazilian carrot cake, chocolate topping

Evening food upgrade

Bacon baps / tomato and mushroom baps

(£4.50 + VAT per person)

Spicy fries (£3.25 + VAT per person)

Drinks package

* Three-hour unlimited house wine, house beer (Becks), orange/apple/cranberry juice

* Add three-hour unlimited Prosecco to your standard three-hour unlimited drinks package. (£7.50 + VAT per person)

* Wine upgrades are available
From £6 + VAT per person per hour

