¡Celebra with Llerena!

This holiday season, gather your *amigos, amigas, familia*, and workmates for a festive feast with **our four special group set menus**!

Experience the vibrant flavours of Spain and Extremadura and take your pick between **four fabulous set menus.**

Book your table and let's make this year unforgettable!



Manzanilla Olives. Almonds. Picos (breadsticks). Padrón Peppers. Ibérico Ham Board. Ibérico Chorizo Board. Ibérico Chorizo Board. Cheese Platter served with quince, grapes & bread sticks. Boquerones: marinated white Mediterranean anchovies. Croquettes.

Drinks Included Option*:

Glass of Cava on arrival. And 2 drinks per person: house red and white wine, beer or soft drinks.

£19.50 pp



£39.45 pp

drinks no included

drink included*





CHRISTMAS Tapas Menu

Pan con Tomate: bread with fresh tomato. Artisan Bread with Olive Oil. Manzanilla Olives. Almonds. Cheese Board served with quince, grapes & bread sticks. Ibérico Ham Platter. Padrón Peppers. Spanish Tortilla. Croquettes. **Boquerones:** marinated white Mediterranean white anchovies. Gambas al Ajillo. Secreto Ibérico: a special-tasting grilled pork cut, served with fried cherry tomatoes. Patatas Bravas.

Churros with Chocolate.

Drinks included option*:

Glass of Cava on arrival. House red or white wine (1 bottle per 2 guests). Sparkling & still water.

£34.95 pp



£57.95 pp

drinks no included

drink included*





Sevilla Menu includes a starter, a main dish, and a dessert per person.

STARTERS Gambas al Ajillo. Grill Asparagus with Goat's Cheese Croquettes. Tabla Mixta: selection of our best cold cuts & cheeses.

MAIN DISH:

Sea Bass with Leek, Zucchini, & Carrots. Pluma/Presa Ibérica with Broccoli & Fried Cherry Tomatoes: grilled cut of meat taken from the end of the loins. Grilled Beef Tenderloin Medallions with Spanish Sauce & Potatoes. Baked Cauliflower with Vegetarian Sauce.

DESSERT:

Churros with chocolate. Crema catalana: Spanish Crème Brûlée. Tarta de Santigao: Galician almond cake.

Drinks included option*:

A glass of Cava on arrival, House red or white wine (1 bottle per 2 guests), Sparkling & still water.

£39.95 pp



£62.95 pp

drinks no included

drink included*



Granada Menu includes a selection of nibbles to share, along with a starter, a main dish, and a dessert per person.

NIBBLES TO SHARE: Olives & almonds, bread with fresh tomato, & bread with extra virgin olive oil.

> STARTERS Gambas al Ajillo. Grill Asparagus with Goat's Cheese Croquettes.

Tabla Mixta: selection of our best cold cuts & cheeses.

MAIN DISH:

Sea Bass with Leek, Zucchini, & Carrots. Pluma/Presa Ibérica with Broccoli & Fried Cherry Tomatoes: grilled cut of meat taken from the end of the loins. Grilled Beef Tenderloin Medallions with Spanish Sauce & Potatoes. Baked Cauliflower with Vegetarian Sauce.

DESSERT:

Churros with chocolate. Crema catalana: Spanish Crème Brûlée. Tarta de Santigao: Galician almond cake.

Drinks included option*: A glass of Cava on arrival, House red or white wine (1 bottle per 2 guests), Sparkling & still water. £44.50 pp £72.95 pp

drinks no included

+

£72.95 pp drink included*