

Dinner Party

3-COURSES
£70 PER PERSON

ENJOY AN ICE COLD GLASS OF PROSECCO
ON ARRIVAL AND A POST DINNER DAIQUIRI

Starters

SHARING TOSTADAS

Mole rojo, guacamole, shredded iceberg,
raised foraged mushrooms, salsa ranchers
CHOOSE YOUR TOPPING: CHICKEN, BEEF, CRAB OR MUSHROOM

Mains

BISTEC DE PALOMILLA GF

Grilled flat iron steak,
caramelised onions, tender stem
broccoli, ancho mole & fries

GRILLED CHICKEN GYROS

1/2 boneless chicken, marinated in
spices & buttermilk, served with
flatbread, mojo rojo, mint yogurt
& pomegranate salad

SIZZLING FAJITA STACK VE

Onions & peppers cooked in our
special mix of spices, served with
guacamole, pico de gallo, grated
cheese, soft tortillas and a
selection of dips

CHOOSE YOUR FILLING: CHIPOTLE
MUSHROOMS, GRILLED CHICKEN OR FLAT
IRON STEAK

BAKED COD

Roast sweetheart cabbage, creamed
corn, salsa macha

Dessert

RUM INFUSED TREATS, DELICIOUS SWEETS, FRUITS & HOT
DIPPING CHOCOLATE. SERVED IN THE RUM ROOM

Cocktails £10 EACH

COCONUT DAIQUIRI

Ron Santiago de Cuba Añejo 8
Year Old, Coconut Liqueur,
Lime

PALM HOUSE RUM PUNCH

Ron Santiago de Cuba Añejo
8 Year Old, Passionfruit
Liqueur, Pineapple, Lime,
Grapefruit Sherbet

MAI TAI

Ron Santiago de Cuba Añejo 8
Year Old, Velvet Falernum,
Orgeat, Pineapple, Angostura

RUM OLD FASHIONED

Ron Santiago de Cuba Extra
Añejo 11 Year Old, Sugar,
Chocolate Bitters

NEGRONI

Beefeater London Dry Gin,
Campari, Antica Formula



THE

Palm House

VICTORIA



V Vegetarian
V* Vegetarian option available
VE Vegan
VE* Vegan option available
GF Gluten free
GF* Gluten free option available

12.5% discretionary service charge
will be added to your bill

Scan to view calories

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day