

The Dinner Party

3-COURSES £70 PER PERSON

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

STARTERS

SHARING TOSTADAS

A selection of our favourites for the table to share! CRISPY PRAWN, BRISKET,
FORAGED MUSHROOM, CHICKEN

MAINS

BISTEC DE PALOMILLA

GF

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

GRILLED CHICKEN CYROS

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 Carta Blanca, Ron
Santiago Añejo 8 Year Old, Triple Sec, Orgeat,
Lime

RUM OLD FASHIONED

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

NEGRONI

Beefeater London Dry Gin, Campari, Antica
Formula