



the
CUBAN



Christmas
MENU 2018

AVAILABLE FROM
MONDAY 19TH NOVEMBER
UNTIL MONDAY 24TH DECEMBER



*Book your Christmas party at The Cuban and let us
make your experience unforgettable.*

BUFFET

SUNDAY - WEDNESDAY £25.00

THURSDAY - SATURDAY £29.95

DINNER

SUNDAY - WEDNESDAY £29.95

THURSDAY - SATURDAY £32.50

BOOK NOW

Telephone: 0117 922 1902 / Website: www.thecubanbristol.co.uk / Email: reservations@thecubanbristol.co.uk

Unit 2, Building 11, Harbourside, Bristol, BS1 5SZ



CHRISTMAS 3 COURSE MEAL

£32.50pp

STARTERS

Vegetarian Terrine (V)

Layers of lightly grilled and pickled vegetables, topped with fresh basil. Served with grilled garlic toast and a fresh tomato salsa

Warm Octopus and Potato Salad (GF)

Slow cooked octopus finished with Spanish chorizo, green olives and fresh parsley. Served on a bed of sliced oven baked potatoes with a celeriac puree

Porcini Mushroom and Chestnut soup (V)

Served with rosemary and garlic croutons

MAINS

Slow Roasted Turkey Breast

With apricot and sage stuffing, pigs in blankets and honey, garlic and herb roasted carrots and parsnips. Served with goose fat roasted potatoes, oven baked red onion and red wine

Roast Pork Loin

With apricot and sage stuffing, pigs in blankets and honey, garlic and herb roasted carrots and parsnips. Served with goose fat roasted potatoes, oven baked red onion and red wine

Slow Roasted Beef Strip Loin

With apricot and sage stuffing, pigs in blankets and honey, garlic and herb roasted carrots and parsnips. Served with goose fat roasted potatoes, oven baked red onion and red wine

Salmon Wellington

Served on a bed of spinach and pine nuts, dressed with a lemon and dill sauce.

White Cabbage Vegetarian Rolls (V/GF)

White cabbage rolls stuffed with lentils and a mix of seasonal roasted vegetables, braised in tomato and oregano sauce

Stuffed Aubergine (V/GF)

Stuffed with buckwheat and tomatoes, finished off with crumbly goats cheese. Served with pesto and rocket salad

DESSERTS

Chocolate Mousse (GF)

Dark and rich chocolate mousse accompanied by peppercorn pineapple, rum and passion fruit raisin

Coconut and Lime Panna Cotta

A combination of Malibu rum, Panna cotta and lime jelly
Traditional Christmas Pudding. Served with brandy sauce

Floridita Sorbet (GF)

Lemon, mango and blueberry sorbet

V - Vegetarian G - Gluten Free
A - Contains Alcohol N - Contains Nuts

