



Zingara
eat & drink
Christmas
MENU 2023

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**DJS PLAYING PARTY MUSIC
ON TWO FLOORS**

Private function room with bar available
for large parties.

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SET MENU

£34.95

Join us for a stunning three-course meal
in a fun and festive environment!

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BAR RESERVATIONS DURING DECEMBER

£12.50 per person

Reserve an area in the bar and for every 5 people booked, we will
include a Bottle of Prosecco and a platter of cold meze and hot
tapas. For entry, wristbands will be issued once full payment has
been made in advance.

STARTERS

PRAWN GUACAMOLE COCKTAIL

Juicy prawns marinated in chipotle, mixed in guacamole. Packed with the fresh flavours of herbs, chilli and lime. Served with tortilla chips.

SWEET POTATO AND MISO SOUP (V, VE)

A delicious silky smooth, velvety, creamy sweet potato soup with delicious umami flavour. Topped with kale and served with garlic bread.

CHILLI CON CARNE

Chilli topped with jalapeno and sour cream.

CREAMY CHICKEN MUSHROOM BAKE

Succulent chicken pieces with mushrooms, onions and thyme in a creamy sauce. Served with a side salad.

CITRUS GREEN SALAD WITH GOATS CHEESE, APPLES, CRANBERRIES & PUMPKIN SEEDS

A delicious mix of fresh lettuce salad with diced apples, goats' cheese, cranberries and toasted pumpkin seeds dressed in an apple cider vinaigrette.

MAINS

SMOKED HADDOCK FISH CAKES WITH CREAMED LEEKS

Indulgent yet crisp fish cake made with a fantastic mix of smoked haddock, salmon, and cod. Served on a base of creamed leeks.

LAMB SHANK

Succulent lamb shank slow cooked in a rich red wine jus, served with crushed potatoes topped with rich red pepper and black olive sauce.

TURKEY & ALL THE TRIMMINGS

Served with pigs in blankets, roasted carrots and parsnips, Yorkshire pudding and gravy.

SPINACH AND MUSHROOM ENCHILADAS (V, VE)

Tortillas stuffed with spinach and mushroom. Topped with fresh salsa, onions, cheese, sour cream, and crushed tortilla chips. Served on a bed of refined beans.

CHICKEN AND CHORIZO RISOTTO

A creamy, delicious, and wholesome risotto with golden pieces of chicken, flavourful bits of chorizo and plenty of Parmesan.

DESSERTS

VANILLA BISCOFF CHEESECAKE (V)

Swirled and topped with delicious Lotus Biscoff spread and crumb on a crunchy biscuit base. Served with Vanilla Ice Cream.

TRILLIONAIRE TART (VE, GF)

A crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce and topped with an indulgent vegan chocolate-style ganache. Finished with golden splashes. Served with vegan Vanilla ice cream.

INDULGENT CHOCOLATE CAKE

Three layers of moist, rich, dark chocolate cake between lashings of dark chocolate fudge. Served with Vanilla Ice Cream.

CHRISTMAS PUDDING WITH BRANDY CREAM

A classic Christmas dessert with a drizzling of brandy cream.