

# A Festive Fusion at Mosaic 2017

£30 per head (£10 per person deposit required to confirm booking)

**A glass of prosecco on arrival**

followed by

**our antipasti platter between 2**

consisting of

**Cured Spanish meats, a baby Greek salad, tzatziki), Greek stuffed peppers, Sicilian sun blush tomatoes, French lavender cornichons, Italian balsamic onions, Moroccan style hummus & Lebanese flatbread.**

**(Vegetarian & Vegan versions include; French brandied garlic mushrooms, Greek fava & Jamaican jerk jack fruit) *Everything is or can be Gluten-free!***

followed by **4 hot dishes between 2**

**Meat**

**South African Style Beef Meatballs with a BBQ Tomato Relish**

**Andalusian Patatas Bravas with Ali-oli**

**Japanese Katsu Chicken Curry**

**Catalan Chorizo & King Prawn in a Paprika Garlic Butter**

**Vegetarian & Vegan (please let us know when booking)**

**South African Style Soya Balls with a BBQ Tomato Relish**

**Andalusian Patatas Bravas with Ali-oli**

**Japanese Katsu Kale, Carrot, Broccoli & Beetroot Curry**

**Greek Chargrilled Vegetables with a Garlicky Lentil & Cheese Crust**

And then your choice of

**Dessert**

**Italian Popping Peach Bellini Cheesecake (gf)**

**Belgian Chocolate Orange Torte**

**Christmas Pudding & Brandy Ice-Cream Sundae (gf)**

**Brazilian Vegan Raw Chocolate Nut Pot**