

# CHRISTMAS MENU AT BAR 44 COWBRIDGE & PENARTH AVAILABLE FROM 30TH NOVEMBER - 23RD DECEMBER 2019

A MINIMUM OF 8 GUESTS & NEEDS TO BE ORDERED IN ADVANCE

THE MENU WILL BE FOR THE ENTIRE TABLE, THE ONLY EXCEPTION BEING ANY DIETARY REQUIREMENTS OR VEGETARIANS

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## TAPAS FEAST - £28 PER PERSON

Alex Gooch breads, Rama 44 olive oil **V**  
Gordal olives, lemon, parsley garlic **GF, V**  
Charcutería platters  
Manchego, quince **V**

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Crispy hake, alioli, capers, green herbs  
Moruños chicken, chorizo, spiced yoghurt, toasted almonds **N**  
Jamón croquetas  
Pimentón spiced aubergine, pistachio, herbs, olives **GF, V, N**  
Manchego salad with apple  
Triple cooked potatoes, smoked bravas sauce, sherry alioli **V, GF**

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Chocolate truffles with sea salt **GF, V**

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## ROAST PLATTERS - £38 PER PERSON

Alex Gooch breads, Rama 44 olive oil **V**  
Gordal olives, lemon, parsley garlic **GF, V**  
Charcutería platters

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Crevettes, alioli, fresh lemon **GF**

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30 day dry-aged top sirloin of beef, cecina yorkshire pudding  
Overnight roast sidra belly pork, morcilla, apples  
Triple cooked bravas, garlic, rosemary & thyme **GF, V**  
Manchego cauliflower cheese **V**  
Greens with jamón butter

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Chocolate truffles, sea salt, olive oil **GF, V**

If you would like to add a cheese course to the above menus, there would be a supplementary charge of £5 per person

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VEGETARIAN MENU AVAILABLE ON REQUEST TO REPLACE THE MENU ABOVE.

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

WE WILL REQUIRE A CREDIT CARD NUMBER TO SECURE THE TABLE, NOTHING WILL BE CHARGED TO THE CARD AT THE TIME OF BOOKING. FINAL NUMBERS WILL NEED TO BE CONFIRMED BY EMAIL BY 10 AM ON THE DAY OF THE PARTY, IT IS FOR THIS NUMBER YOU WILL BE CHARGED FOR IN FULL.

[WWW.BAR44.CO.UK](http://WWW.BAR44.CO.UK)