

New Year's Eve Menu

3 courses £39.95 (6.00pm onwards) Dessert or Coffee

STARTER . MAIN . DESSERT

Starters

Skewered King Prawns marinated in chilli, lime and garlic and grilled, served with crunchy salad
Portobello Mushrooms stuffed with bacon and cheese, topped with Parmesan - you'll love it!
Grilled Halloumi Fingers with apple chutney and salad
Soup served with warm bread
Potato Skins stuffed with cheese and bacon, or chilli beef topped with Monterey Jack cheese, grilled and drizzled with sour cream
Mini Sweet Chilli Chicken Skewers accompanied with dressed mixed leaves
La Parrilla Nachos choice of beef chilli, spicy chicken or vegetable chilli.

Main Courses

Chicken and Chorizo Skewers marinated in herbs and spices served with crunchy salad, Mexican rice and sweet chilli dipping sauce
Sirloin Steak 14oz chargrilled to your liking served with rustic potato wedges and salad, accompanied by a peppercorn sauce (supplement £6.00)
Fillet Steak 12oz cooked on our authentic charcoal chargrill. Served with rustic wedges, salad and choice of peppercorn or Diane sauce (supplement £8.00)
Slow Roasted Shoulder of Lamb our own recipe and spices covered with a red wine jus and accompanied with mashed potatoes (supplement £6.00)
Fillet of Sea Bass sat on Mexican rice and drizzled with white wine sauce
Traditional Mexican Fajita served hot from the grill in a sizzling skillet - on a bed of sautéed onions and peppers with rice, lettuce, flour tortilla wraps, salsa, guacamole and sour cream. Choose from **Marinated Chicken Breast, Prime Steak, Fresh Veggies or King Prawn**
Enchilladas wrapped in a corn tortilla, choose your filling from either beef, spicy chicken or veg chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice and refried beans

Desserts

Homemade Cheesecake covered with Chantilly Cream
Hot Chocolate Pudding served with a generous scoop of vanilla ice cream
Trio of Ice Cream strawberry, vanilla and chocolate
Banoffee Cream Tart with fresh cream



Christmas & New Year Menu



36 South Road, Waterloo, Liverpool L22 5PQ
Telephone 0151 949 0310

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Main Courses

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Trio of Ice Cream strawberry, vanilla and chocolate
Banoffee Cream Tart with fresh cream



Christmas & New Year Menu



36 South Road, Waterloo, Liverpool L22 5PQ
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Christmas Party Menu

3 courses £28.95 or 2 Courses £23.95

Starters

Soup of the Day served with warm bread

Garlic Bread plain or with cheese

La Parrilla Nachos choice of beef chilli, spicy chicken or vegetable chilli

Potato Skins choice of cheese and bacon, chilli beef or cheese

Portobello Mushrooms stuffed with bacon and cheese, topped with Parmesan - you'll love it!

Stuffed Chillies filled with cream cheese, coated in crunchy breadcrumbs and served with salsa

Calamari al Mojo squid ring with a Cajun coating and chilli aioli

Grilled Halloumi Fingers with apple chutney and dressed mixed leaves

Main Courses

Slow Roasted Shoulder of Lamb our own recipe and spices covered with a red wine jus and accompanied with mashed potatoes (£7.00 supplement)

Authentic Chilli choice of either the vegetable chilli or beef chilli - a real taste of Mexico

La Parrilla Fajitas choice of chicken or vegetable fajitas - hot from the grill in a sizzling skillet on a bed of sautéed onions and peppers. Served with rice, salad, guacamole, sour cream, salsa and tortilla wraps

Swordfish simply charcoal grilled and served with mushroom and white wine sauce

14oz Prime Argentinian Sirloin Steak chargrilled to your liking served with rustic potato wedges and salad, accompanied by a peppercorn sauce (£9.00 supplement)

Enchilladas wrapped in a corn tortilla, choose your filling from either beef, spicy chicken or veg chilli. Coated in a spicy chilli salsa smothered in cheese and baked in the oven the traditional way. Served with rice and refried beans

Piri Piri Chicken chargrilled and served with corn on the cob, spicy potato wedges, salad and coleslaw

Desserts

Banoffee Cream Tart with fresh cream

Chocolate Pudding with vanilla ice cream

Sticky Toffee Pudding with generous scoops of vanilla ice cream

Cheesecake of the Day with Chantilly Cream

Christmas Day Menu

3 courses £85 (Children £42.50) Up to 12 yrs old

STARTER . MAIN . DESSERT

Starters

Soup of the Day

served with fresh crusty bread

Spicy Homemade Meatballs

in a rich tomato sauce

Prawn Cocktail bound in Marie-Rose sauce

Homemade Chicken and Duck Liver Paté

accompanied with chutney and toasted bread

Potato Skins

choice of cheese and bacon, chilli beef or cheese

Grilled Halloumi Fingers

with apple chutney and dressed mixed leaves

Main Courses

All main courses served with seasonal vegetables and roast potatoes

Roast Dinner choice of turkey or beef, accompanied by all the trimmings and a rich home roast gravy

Oven Roasted Shoulder of Lamb our own recipe and spices covered with a red wine jus

Charcoal grilled 14oz Prime Sirloin Steak cooked to your liking, served with chunky chips and a choice of Diane or peppercorn sauce

Roast Breast of Chicken in a bacon, cream and mushroom sauce

Grilled Sea Bass on a bed of sautéed potatoes drizzled with a white wine and saffron sauce

Traditional Mexican Fajita served hot from the grill in a sizzling skillet - on a bed of sautéed onions and peppers with rice, lettuce, flour tortilla wraps, salsa, guacamole and sour cream. Choose from **Marinated Chicken Breast, Prime Steak, Fresh Veggies** or **King Prawn**

Desserts

Homemade Cheesecake with vanilla ice cream

Chocolate Pudding with vanilla ice cream

Christmas Pudding with cinnamon and brandy sauce

Sticky Toffee Pudding with generous scoops of vanilla ice cream

Christmas Party Menu

3 courses £28.95 or 2 Courses £23.95

Starters

Soup of the Day served with warm bread

Garlic Bread plain or with cheese

La Parrilla Nachos choice of beef chilli, spicy chicken or vegetable chilli

Potato Skins choice of cheese and bacon, chilli beef or cheese

Portobello Mushrooms stuffed with bacon and cheese, topped with Parmesan - you'll love it!

Stuffed Chillies filled with cream cheese, coated in crunchy breadcrumbs and served with salsa

Calamari al Mojo squid ring with a Cajun coating and chilli aioli

Grilled Halloumi Fingers with apple chutney and dressed mixed leaves

Main Courses

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