

NEW YEAR'S EVE MENU



EXPLORE THE FRESH FLAVOURS OF MEXICO'S MARKETS WITH ALL OF THE DISHES BELOW FOR THE TABLE TO SHARE.

NIBBLES

GUACAMOLE & SALSA V

Corn tortilla chips with freshly smashed, pomegranate-topped guacamole & roast tomato salsa

STREET FOOD STARTERS

SMOKED SALMON TOSTADAS

Sustainably-sourced smoked salmon with cucumber, avocado & chipotle mayo

WILD MUSHROOM EMPANADAS V

Crispy parcels filled with porcini & chestnut mushrooms, fresh herbs & a hint of Lancashire cheese

TEQUILA TASTER



TACO SHARING BOARD

A selection of fillings for you to make tacos to your taste. Served with chipotle meco, spiced cranberry & tomatillo salsas, twice-cooked black beans, salads, comforting cauliflower cheese & warm tortillas.

BEEF SHIN

4 hour slow-cooked beef shin, subtly spiced with anise, cinnamon, ancho & pasilla chilli

DUCK IN VERACRUZAN SAUCE

British duck legs, confit & roasted until crisp, with a tomato, jalapeno & olive sauce

CARROT & CELERIAC TINGA V

Shredded carrot & celeriac, smoky tomato sauce & green pumpkin seed salsa

ROASTED WINTER VEGETABLES V

Roasted squash, cauliflower, tomato & leek with white sesame pipian

DESSERT

CHURROS V

Mexican doughnuts with a rich chocolate sauce

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