

Sentido Restaurant

New Year Eve Spanish Gourmet Dinner

At Sentido Restaurant we are delighted to be sharing our
Gourmet New Year's Menu with you.

We have created it with much love and dedication to celebrate our first NYE
as Sentido Restaurant.

We would like to invite you to join us for a luxurious evening to welcome the arrival
of 2025 in style

5 course menu £95 per person

At arrival, enjoy a selection of canapes, oysters and a glass Chapel Down brut
(a non-alcoholic option is available, please let us know when booking) in our bar area,
before moving to the restaurant.

We will be doing the traditional Spanish 12 grapes at midnight,
for good luck & prosperity for 2025

After dinner, join us for drinks in our spacious bar area, and a selection of Spanish
background music until 1am.

Dress code is smart. Feel free to dress to impress!

Pre- order menu choices by 10th December

One glass of sparkling included on arrival,
other drinks are not included.

Please call 01580 475 105 or email us on info@sentidorestaurant.co.uk to book.

A deposit of £25pp is required at the time of booking

Best wishes,

Carlos & Lourdes

Food allergies/ dietary requirements

(V) Vegetarian, (Ve) Vegan

We would try our best to accommodate any food allergies and intolerances.

Please, let us know it at the time of booking

The majority of our dishes are Gluten Free or Gluten Free adaptable.



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New Year's Eve Gourmet Menu

Canapes & Sparkling

Selection of canapes, Maldon oysters &
a glass of Chapel Down brut on arrival

Starter

Forest mushrooms, artichoke, Iberico Ham, white wine, garlic, toasted almond sauce,
summer truffle (V, Ve adaptable)

Creamy Parsnip, carrot and lentil spiced soup. Lemon and paprika oil, parsnip crisp,
Galician bread
(V, Ve adaptable)

Pan seared scallops. Lemon, Spanish saffron, tarragon and white wine creamy sauce,
grilled broccolini, roasted chorizo crumb
(V adaptable)

Grilled langoustines, Romesco sauce, leaves salad, citrus vinaigrette

Octopus and jumbo King prawn carpaccio. Avocado mayo, pico de gallo, tapenade,
smoked paprika oil

Intermediate

Cucumber, lime and ginger sorbet
(Ve)

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RESTAURANT**



**SPANISH FINE DINING
WITH A BRITISH TOUCH**

By Carlos & Lourdes

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New Year's Eve Gourmet Menu

Main

Lobster. Creamy lemon, rosemary and champagne sauce. Asparagus drizzled with lemon butter sauce, mixed green salad, vinaigrette

Roasted monkfish, jumbo king prawns. mussel & sweet red pepper sauce, almonds, patatas encebolladas (roasted potatoes with onion), samphire, mojo verde, squid ink tuille

Carrilleras de cerdo en salsa. Slow cooked pork cheeks cooked with Mediterranean vegetables, mushrooms and Rioja red wine, Hasselback potatoes

Fillet steak (10 oz), grilled leeks, honey roasted rainbow carrots, Guinness roasted shallot, garlic and rosemary roast potatoes, Pedro Ximenez sherry, Rioja, thyme and shallot jus.
Manchego, parmesan and oregano crisp

Tempura cougette flowers stuffed with creamy Spanish Tetilla cheese and herbs. Asparagus and artichoke. Roasted butternut squash, piquillo pepper and chickpea puree.
Manchego, parmesan and oregano crisp
(V, Ve adaptable)

Surf and turf. 6oz fillet, grilled langoustines, grilled octopus, shoestring fries, romesco sauce

Pudding

Mango and passion fruit mousse

Chocolate delice, roasted hazelnuts, coffee ice cream, dulce de leche

Crema Catalana (Catalonian crème brulee)

Spanish cheeseboard, Spanish, quince, grapes,
mini bread sticks

Tea & Coffee

Turrón (Spanish nougat)

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