



Floridita

Guide to Group & Set Menus

Floridita's group and set menus are designed so you are able to tailor these to your exact requirements.

Mix and match the dishes below to create your own menu.

Note that choosing dishes from Band B or Band C will increase the price per person.

Groups of 12– 22 may make a maximum menu selection of 3 starters, 3 main courses & 3 desserts, all of your guests will dine from this streamlined menu.

Groups of 23 or more should choose a starter, main course and dessert for their group, all of your guests will dine from this streamlined menu.

Please send your chosen menu choices back to the reservations team no later than 4 days prior to your reservation.

Please make us aware of any dietary requirements for your party as soon as possible and appropriate alternatives will be suggested.

On arrival at the restaurant all of your guests will be presented with your chosen streamlined menu.

All menus include side accompaniments and are followed by coffee and chocolates after dinner.



Floridita

Group and Set Menu options

<p>Starters navarrico butter bean, cream soup, toasted pine nut & cilantro mole, smoked cheese tortillas (v) tarta de queso, monterey jack, smoked ham, rocket, chipotle ketchup avocado & palm heart salad, orange, pink grapefruit, smoked pimentón, garlic croutons (v)</p> <p>Main Courses maple-roasted salmon, warm waxy potatoes, garbanzo beans, chorizo picante churrasco barbequed lamb, pico de gallo, guacamole, warm flat bread quesadilla, monterey jack, spinach, roast peppers, jalapeño chilli, sour cream, crushed avocado (v)</p> <p>Desserts cheesecake, bourbon vanilla, white chocolate, ginger cookies guanaja chocolate, warm valronha brownie, clotted cream Strawberry sorbet, white chocolate mousse, orange twill</p>	Band A £38.50	Band B £45	
<p>Starters Scottish smoked salmon, Forman & son, horseradish cream, capers, rye loaf* stuffed piquillo peppers, ewes milk cheese, roasted pear & pecan salsa, lambs lettuce (v) chorizo picante, jamón Serrano, cured salchichón, sweet pickled guindilla chillies</p> <p>Main Courses Maize-fed chicken breast, Organic pancetta, cuban fufu, chimichurri* soy-chipotle marinated swordfish, shaved fennel, spanish orange, red onion & coriander salad spinach & queso blanco dumplings, homemade, roasted tomato-chilli sauce(v)</p> <p>Desserts lemon tart, caramelized, honeycomb, vanilla ice-cream Coconut crème caramel, Crème fraiche, pineapple crisps* fresh fruit, a selection of refreshing seasonal & exotic fruits</p>		Band C £52	
<p>Starters stone crab empanadas, curry infused crème fraiche, mango-mint mojo, crushed avocado sea scallops, mango & green apple slaw, sauté potatoes, pancetta vinaigrette Ropa vieja, Confit duck, jalapeno crème fraiche, poached hens egg*</p> <p>Main Courses Prime aged fillet steak, Char-coal grilled, Brazilin bacon farofa, chimichurri relish spit-roast suckling pig, black bean, smoked bacon & hot sausage feijoada, lime gremolata Sea-bass fillet, Pepper, spinach & ginger sofrito, tomatillo green salsa*</p> <p>Desserts dessert selection, chocolate pave, coconut marquise, crème brûlée cheese, selection of british & continental, quince jelly, fennel sourdough Chocolate fondant, mi-cuit, white chocolate ice-cream*</p>			

*Items with an asterisk are not available if booked within 48 hours of the reservation date.