

FELIZ NAVIDAD!



CHRISTMAS BOOKING INFORMATION

Thank you for considering Pachangas to celebrate Christmas!
To book a table please call on 01491 413000, or visit our website
www.pachangas.co.uk

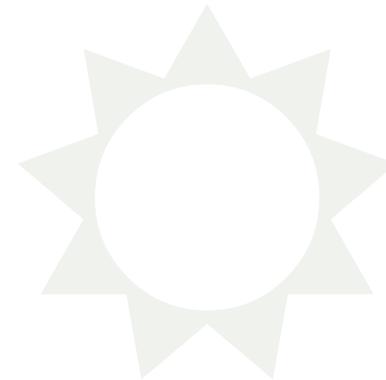
Please note: Bookings online for large parties during December need to be made at least 3 days in advance. You will receive an email or call within 24 hours to confirm your booking. Once your booking is confirmed, we will require a deposit of £10 per head, this is non-refundable within 48 hours of your booking.

Parties of 10 or more will need to pre-order. This can be done by requesting a pre-order form, or sending an email of your order to info@pachangas.co.uk.

It's also a great idea to pre-order any jugs of cocktails that you would like on arrival for your party.

We very much hope that you enjoy a Mexican Christmas with us – we welcome feedback and comments on your experiences afterwards.

WELCOME TO CHRISTMAS AT PACHANGAS



CHRISTMAS MENU



Available from 1st - 24th December

Why not start the evening with a **Passionfruit Margarita** for only £6.95?

APPETISERS

PALOMITAS DE CAMARON

Tempura tiger prawns served with sweet morita sauce and pesto mayonnaise.

GUACAMOLE A LA TEQUILA

Avocado, onion, cilantro, tomatoes, lime juice and tequila served with warm crispy corn tortilla chips.

CHAMPIQUESO

Spicy Monterey Jack cheese fondue served with grilled mushrooms and warm crispy corn tortilla chips.

FLAUTICAS DE CANGREJO A LA PACHANGAS

Fresh crispy corn tortilla filled with fresh crab, served with Romano lettuce, salsa and panela cheese.

NACHOS PACHANGAS

Corn tortilla chips with a choice of garlic mushroom, black bean, grilled vegetables, chicken, chilli con carne or spicy beef – all smothered with melted Monterey Jack cheese and jalapenos, served with sour cream, guacamole and pico de gallo.

BROCHETA PACHANGAS

Fresh corn-fed chicken skewers smothered with peanut butter and cherry brandy sauce.

MAINS

POLLO CANCUN

Chargrilled baby chicken marinated with Mexican spices and, served with a tropical pineapple and chipotle sauce and sweet potato fries.

PARRILLADA AL MOLCAJETE

Selection of chargrilled meats: chicken, arrachera beef, longaniza sausage served with martajada green chilli sauce either mild, medium or hot sauce.

BURRITO AL PASTOR

Pork loin marinated and chargrilled with fresh oranges and pineapples served with salsa poblano and glazed new potatoes.

PESCADO A LA TALLA ESTILO BARRA VIEJA

Halibut chargrilled with salsa talla style with Mexican sweet chillies served with rice and salad garnish.

2 COURSES – £28.95

3 COURSES – £32.95

MAINS CONTINUED...

ENCHILADA VEGETARIANO

Soft tortillas filled with fresh baby vegetables and black beans served with a choice of red spicy sauce or green mild sauce and rice.

PACHANGAS SUCKLING PIG

Roasted baby suckling pig served with sweet potato compote and fresh berry sauce.

DESSERTS

FLAN DE CAJETA

Mexican crème caramel with dulce de leche sauce.

PAN DE LOTE

Baked sweetcorn bread served hot with brandy sauce.

CHURROS

Crispy Mexican donuts dusted with cinnamon and sugar, served with either hot chocolate sauce or cajeta.

AFTER DINNER DRINKS

For an additional £4.95, why not enjoy a liqueur coffee?

LA BOMBA

Fresh coffee with Grand Marnier and cream

EL JEFE

Fresh coffee with Patron Coffee tequila with a touch of condensed milk and cinnamon

EL CHARRO

Fresh coffee with Tequila, Kahlua liqueur and cream

PACHANGITA

Fresh coffee with cointreau liqueur and cream

(V) SUITABLE FOR VEGETARIANS OR VEGETARIAN OPTION AVAILABLE (GF) SUITABLE FOR COELIACS OR COELIAC OPTION AVAILABLE. IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR SERVER IMMEDIATELY

