

Mohujos Christmas Party Menu

1st - 24th December 2011

~Starters~

Chef's Mexican pate 🍷

Chefs own liver pate served with mildly spiced tomato salsa, herb salad & melba toast

Seasonal nachos (v/gf) 🍷

Nacho chips smothered with melted cheddar & Monterey jack cheese, topped with cactus, jalapeños, sour cream & pico de gallo

Tortilla soup (v/gf)

A traditional Mexican soup of deliciously complex flavours with plum tomatoes, oregano, garlic, chipotle chillies and garnished with avocados, corn tortillas, coriander, sour cream and feta cheese

Mohujos margarita prawn cocktail (gf)

Prawns marinated with lime juice, Jose Cuervo white tequila & Cointreau with homemade marie-rose sauce mildly infused with paprika on a bed of crisp lettuce, garnished with red onion & avocado with Ciabatta bread

Mushroom tostadas basket (v)

Fresh mushrooms sautéed in garlic, parsley and smoked paprika with ricotta cheese and fried red onion in a crisp tortilla basket, finished with a herb and rocket salad

~Mains~

Chicken with cream tequila sauce (gf) 🍷

Chicken breast stuffed with shallots, courgettes, coriander and mild ancho chillies finished with a delicious cream tequila sauce with seasonal vegetables and paprika roasted potatoes

Mexican style chicken parmesan

Our famous breaded chicken breast, topped with Mohujos enchiladas sauce, cheddar, Monterey jack cheese & parmesan with homemade chips and salad

Choice of topping (optional): Chorizo & red peppers or mushroom & red onion,

Mohujos sizzling fajitas (gf) 🍷🍷

Mohujos special fajitas brought to you on a sizzling skillet with onions & bell peppers and chefs own fajita spices.

Make your own with three tortillas wraps, sour cream, cheese, guacamole, pico de gallo & salad

Choice of: Chicken, chorizo & mushroom or mixed bean, courgette and carrot (v)

Enchiladas verde with chicken, black beans & spinach (gf) 🍷

(v) Option without chicken

Oven baked rolled tortillas stuffed with chicken, black beans, spinach, garlic and onion, topped with salsa verde sauce and jalapeños and finished with feta cheese, sour cream and coriander, with Mexican rice

Homemade pork & chipotle apple sausage quesadilla 🍷

Oven baked flour tortilla quesadilla generously loaded with handmade pork sausage infused with red onion & chipotle apple salsa and Monterey jack cheese then finished with guacamole, salsa and sour cream

Baked cod with chorizo herb crust

Locally caught sustainable cod oven baked with a chorizo, parmesan lime zest and herb crust and parsley sauce, with vegetables and paprika roasted potatoes

Spiced apple roast pork 🍷

Tender Roast Pork rubbed in a blend of mild spices and Bulmers cider, layered in bacon then sliced & served with a Chipotle & apple salsa and a mild Mexican mole gravy with vegetables and paprika roasted potatoes

~Desserts~

Mexican Kahlua choux bun

Mexican Choux bun filled with Kahlua mousse finished with dark chocolate sauce and fresh strawberries

Warm chocolate pudding

A warm chocolate sponge with chocolate chips and oozing chocolate sauce with luxury vanilla ice cream

Sticky waffle pudding

A deliciously moist Banoffee sponge topped with sweet Belgian waffles covered with oodles of sticky toffee sauce and a sprinkling of white chocolate shavings with fresh cream

Pineapple with champagne sorbet (gf)

Spring water champagne sorbet with mint and lime marinated pineapple

Bailey's cheesecake

(Produced locally, a similar alternative may be offered due to availability)

A double baked New York style cheesecake on a light sponge base with roasted pecan nuts

~Coffee or tea~

Coffee or tea and mini mince pie

2 courses £18.50

3 courses £22.50

4 courses 23.95