

CAROUSEL

CHRISTMAS 2020

¡Feliz Navidad!

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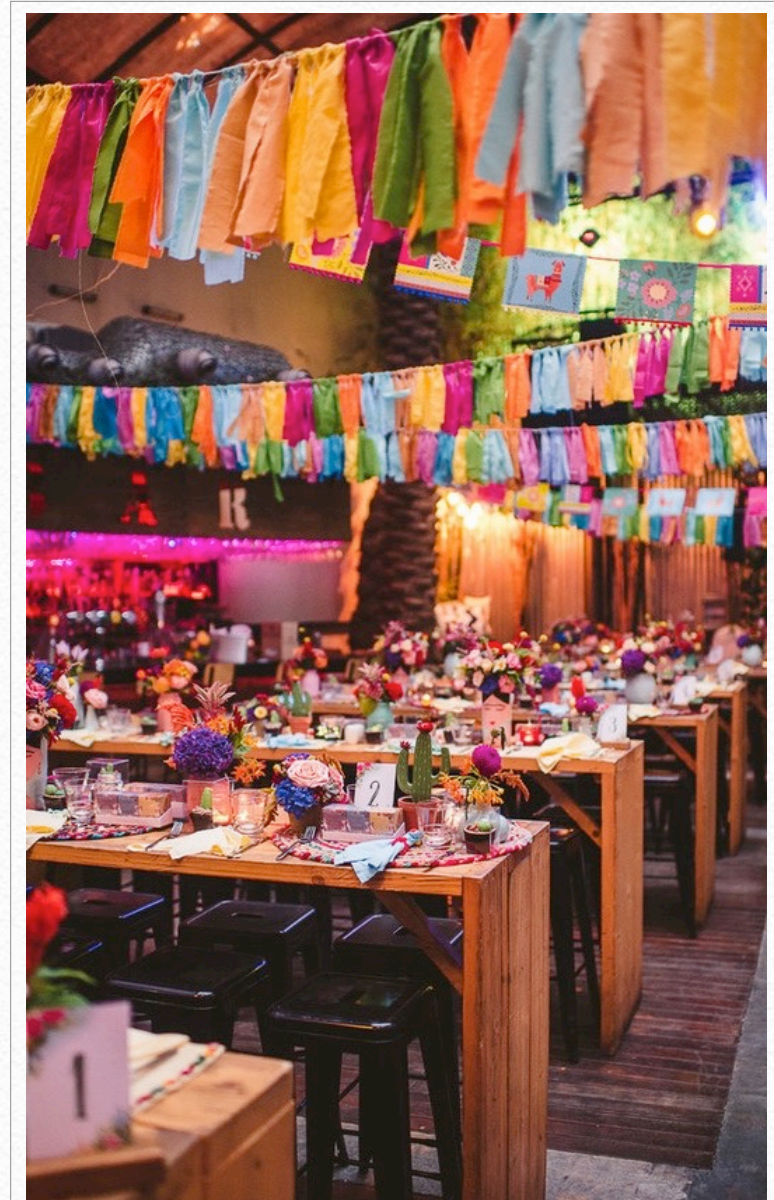
Nobody throws a party better than the Mexicans. Nobody. And guess what? Día de los Muertos isn't the only thing they celebrate in the Tierra Azteca... No señor. They also go all out at Christmas too. Which is why we're dusting off the piñata and cracking open the indoor sparklers for a festive fiesta like no other.

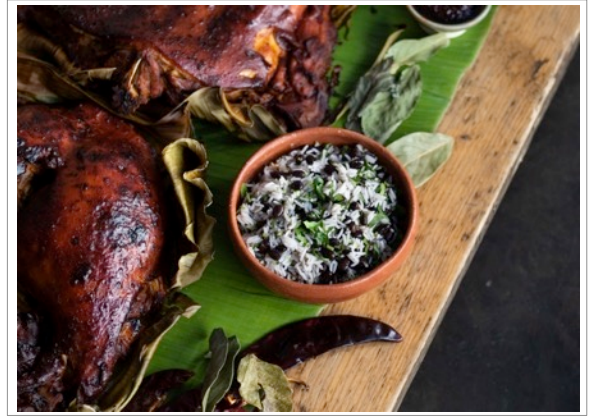
Vibrant, colourful and pulsating with raw, untrammelled energy, we'll be decking Carousel out like a traditional Mexican Christmas market, with its own taco cart and ramshackle stalls selling everything from frozen margaritas to hand-stamped blue corn tacos, chock full of tasty AF *cochinita pibil*.

In addition to the most outrageously delicious Christmas menu you've ever seen (the culinary equivalent of seven rounds in the ring with Mil Máscaras) we're also offering taco masterclasses, mezcal tastings, Oaxacan radish carving and wrestling classes. Yes, you read that right, *wrestling classes*. All of which will take place in the hyperactive surroundings of our traditional Mexican Christmas set, complete with a glow stick Christmas tree, colourful pom pom wall and horrendous plastic nativity scene that could go up in flames at any time (because who said anything had to be tasteful?).

Dinner will take place in our authentic cantina setting, complete with traditional table decorations, candles cradled in brown paper bags, fluorescent paper flowers and a mariachi band playing all the classics. Here you'll be seated for a plentiful banquet featuring things like suckling pig (studded with firecrackers as it appears from the kitchen, carried aloft by our camareros on a giant board like a float from a religious procession), homemade tortillas and a nuclear chilli sauce.

The braver among you will be invited to scoff deep fried insects or sample the delights of our secret mezcal bar, but it'll be well worth the hangover - there's a lucha libre photo booth to capture the aftermath... Meanwhile, there will be traditional dancing, a churros cart for dessert and - of course - a good old (star-shaped) piñata bashing to bring the carnage to a close.





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'DE PIE' STAND-UP

CANAPÉS

Wild Sea Bass Tostada with Peanut and Morita Chilli
Emulsion, Pickled Daikon and Red Onion

Grilled Mushrooms, Smoked Tomatillo and Serrano Chilli Salsa Tostada

Potato Chicharon, Chapulines, Avocado, Fermented Habanero

Chalk Stream Trout Ceviche, Gooseberry Pico de Gallo

Grilled Pumpkin Taco, Salsa Matcha, Pumpkin Seed Mole, Crispy Onions

Masa Fried Chicken, Grilled Pineapple and Black Garlic Mole

BOWLS

Cochinita Pibil Tacos, Pineapple, Xnipec

Wild Sea Bass Ceviche, Grilled Pineapple and
Guajillo Chilli Salsa, Red Onion, Cucumber

Spicy Pumpkin Rice, Chile de Arbol, Confit Egg Yolk, Pumpkin Seeds

Grilled Chicken, Black Beans, Avocado, Spicy Sauce

Popcorn Grits Tamale, Celeciac, Sprout Crout, Chipotle, Salsa Verde

Potato Chicharones, Chapulines and Guacamole

TACO STAND

Grilled Pumpkin Taco, Salsa Matcha, Pumpkin Seed Mole, Crispy Onions

Cochinita Pibil Tacos, Pineapple, Xnipec

Smoked Mushroom Quesadillas

LATE NIGHT (11pm onwards)

Quesadillas · Masa Fried Chicken

Tostadas with Mexican Caviar (Black Beans) and Queso Fresco

Baja Style Fish Tacos, Pickled Cucumber Slaw, Corn Aioli



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‘SENTADOS’ SIT-DOWN



SNACKS

Chicharrones and Guacamole · Totopos with Pico de Gallo

STARTERS

choose one from this lot...

Wild Sea Bass Ceviche, Grilled Pineapple and
Guajillo Chilli Salsa, Red Onion, Cucumber

Pumpkin, Peanut and Morita Chilli Tostada
with Pickled Daikon and Red Onion

Farm Salad, Lime and Guajillo Oil Vinaigrette,
Oaxaca Cheese and Pumpkin Seeds

Roasted Potatoes with Chorizo, Pickled
Onions and Potato Purée

MAINS

and one of these beauties...

Whole Suckling Pig Pibil · Grilled Monkfish Tail, Salsa
Verde & Salsa Rojo · Grilled Onion Squash with
Guajillo Aioli · Smoked Maitake Mushroom, Mole Negro

all served with...

Corn Tortillas · Salsa Boracha · Xnipec
Pumpkin Seed Mole Avocado · Rice · Black Beans

DESSERT

and finally, one of these...

Chocolate and Cardamom Mousse, Apple Caramel,
Hibiscus and Green Mandarin Granita

Sweet Rice Tamale, Mango, Corn Ice Cream

Horchata Panna Cotta, Grilled Pineapple,
Passion Fruit Granita



Pricing & Packages

The ¡FELIZ NAVIDAD! theme includes mind-blowing set design, lighting, staffing, cloakroom, security and your very own piñata (what else?)...

Sit-Down Dinner

Welcome Frozen Margarita · Welcome Snack · Four-Course Sit-Down Dinner · Exclusive Room Hire (6.30pm - midnight)
from £65pp for all of the above (minimum drinks spend applies)

Standing Reception

Welcome Frozen Margarita · 3x Canapés and 2x Bowl Foods · Exclusive Room Hire (6.30pm - midnight)
from £65pp for all of the above (minimum drinks spend applies)

Lunch Parties

Welcome Frozen Margarita · Welcome Snack · Four-Course Sit-down Lunch · Exclusive Room Hire (12.30pm - 4pm)
from £48pp for all of the above (no minimum drinks spend)

All packages are based on a minimum of 40 people

If you'd like to spice things up even further, we have a whole host of added extras on offer, including a Taco Making Masterclass, Oaxacan Radish Carving, your very own Mariachi Band, Lucha Libre Photo Booth or Mexican Wrestling Lesson (yep...).

Just ask, and we'll create a bespoke package for you.



A photograph of three mariachis performing at night. They are wearing red suits with intricate gold embroidery and large, ornate sombrero hats with red and gold bands. The mariachi on the left is playing a guitar. The background is filled with a crowd of people and colorful lights, suggesting a festive outdoor event.

GRACIAS...