

Gourmet Night

Thursday 1st March 2012

Canapé

Baked chorizo and cheese "galletta"

Matched wine - Gran Bach Cava Brut (125ml)

Starter

Seared red mullet with Gazpacho and basil foam

Matched wine – Paternina Rioja Blanco (125ml)

Entrée

Pressed pork belly with Iberico ham with potato and herbs

Matched wine – Torres 'celeste' Crianza, Ribera del duero (125ml)

Dessert

Deconstructed "pedro ximenez" sherry trifle

Matched wine – PX Sherry De Soto (25ml)

Cheese

Spanish Manchego cheese with chutney

£27.50 per person

*Five course Spanish inspired meal, including wine matching
with each course, presented by
Rodney Densem Wines.*

