



Wine Pairing EVENING

Spanish Wine Dinner



Arrival Drink: Sparkling Wine

Starter - Gambas de L'Ibizen

Tail on prawns, marinated in fennel, rosemary, oregano.

Wine Pairing: Agoreira Godello, Valdeoras, Spain

Chicken Course - Pollo y Chorizo al Horno

Baked chicken & chorizo, marinated with herbs and smoked paprika, with new potatoes, sweet red peppers & red onion.

Wine Pairing: Torres Clos Ancestral Tinto, Penedes, Spain

Beef Course - Carne de Res a la Barcelona con cuscús

Beef sirloin medallions, marinated in an orange & rosemary sauce, served with Spanish style couscous

Wine Pairing: Condado de Haza, Ribera del Duero, Spain

Dessert - Crema Catalana

Set custard dessert with orange and cinnamon, and a caramelised sugar topping

Wine Pairing: Torres Floralis Moscatel Oro, Penedes, Spain

