

SPANISH WINES & SMALL PLATES

FRIDAY 25TH SEPTEMBER

AN EVENING OF FINE WINE & CUISINE FROM
THE REGIONS OF SPAIN WITH ???

TO BEGIN

Spanish Nibble Board
Marinated Mixed Olives, Toasted Marcona Almonds, Warm Artisan Bread, Extra
Virgin Olive Oil & Sea Salt

Wine Pairing: Godelia Sparkling Wine

GAZPACHO

Salad of Goat Cheese, Walnuts and Lettuce

Wine Pairing: Godelia Sparkling Wine

GARLIC PRAWNS

Grilled King Prawns, tossed in garlic, lemon & olive oil, fresh parsley & chilli.

Wine Pairing: Viernes Godello

SPANISH SMALL PLATE

Selection of crispy Iberica Ham Croquettes filled with Béchamel, cured ham,
charred padron peppered, roasted red pepper romesco sauce made with
almonds, garlic and smoked paprika.

Wine Pairing: Godelia Rosé

CONFIT OF COD LOIN

Slow cooked Confit of Cod Loin, Chickpeas garlic emulsion wilted spinach
& olive oil.

Wine Pairing: Viernes Godello

LAMB SHOULDER

Roasted Lamb Shoulder, rosemary and garlic, seasonal vegetables.

Wine Pairing: Viernes Mencía

DESSERT CREMA CATLANA

Light Chocolate Cheesecake

Wine Pairing: Libamus