

## Spanish evening - 30th March 2023

### Canapés

Dashi cups with garden pea mousse & flaked feta cheese  
Salted cod croquettes, preserved orange aioli  
Oyster bavarois with ponzu dressing & garum pearls

*Cantagrillos Brut, Bodegas Tridente, Castilla y Leon*

### Local bullet tuna tartar

Coconut & passion fruit dressing | apple | charred cucumber

*Kentia 2021, Lagar da Condessa, Rias Baixas*

### Cuttlefish raviolini

Own ink | sea veg | smoked jamon & onion broth

*Juan Gil Rose 2021, Bodegas Juan Gil, Jumilla*

### Slow roasted duo of pork - belly & presa

sauerkraut | wild mushroom | jus

*Atteca, Old Vine Garnacha 2019, Bodegas Atteca, Calatayud*

### Trio of Spanish medium cured cheeses

vegetable chutney | in house cracker / Maltese ftira

*Juan Gil Blue Label 2020, Bodegas Juan Gil, Jumilla*

*Price per person including wines, water and coffee*

**€70**

Guy Michel from the Juan Gil Family Estate will be attending this event to share some stories about the wineries and the wines being served on the night.

*Kindly inform us of any intolerances or allergies.*