

# *Spanish Wine Pairing Evening*

*Thursday 24<sup>th</sup> November 2022*

We will be joined by Alistair Wilson from Enotria & Coe, who will introduce us to some fabulous Spanish wines. As usual Chef and his team will be preparing a delicious menu to accompany the wines. Alistair will provide an informal explanation of each wine, together with interesting background information.

The evening will include:

- A reception in the lounge from 7.00pm with the first of the evening's wines together with canapes.
- A three-course imaginative Spanish themed dinner with coffee, matched with specially selected wines from Spain.

## MENU

Assorted canapes and olives

*NV Albarino Brut, Mar de Frades*

### STARTERS

Ajo blanco – Spanish chilled white Gazpacho  
Gambas pil pil – Tiger prawns with chilli and garlic  
Serrano ham, poached peach and honeycomb

*Dry Muscat, Juan Gil*  
*Alma de Blanco Godello, Pazo das Tapias*

### MAIN COURSES

Classic Spanish paella  
Pork loin steak with chorizo, butter beans and tomato  
Lamb cutlets with quince aioli, bravas potatooes, spinach and beans  
Spinach and goats cheese empanada with chimchuri

*Más Amor Rosado, Massard*  
*Roble, Pago de los Capellanes*

### DESSERTS

Baked Basque cheesecake  
Crème Catalana  
Churros with Seville orange and dark chocolate

*Pedro Ximenez Bella Luma*

The price for the dinner, including wines is £55.00 per person.  
For those who wish to stay overnight, we are offering a 20% discount off our published bed and breakfast rates.

**For reservations or further enquiries, please call 01728 452312  
and quote "Spanish wine dinner."**