



Set 3 Course Menu for Business Events

SAMPLE MENU

Starters

Spiced aubergine, Burgos cheese, nora pepper (v)

Spanish cured meat selection

Smoked cod roe espuma, sorrel, bonito, lobster tapioca

Mains

Hake, arroz, peas, saffron

Stuffed piquillo peppers, goats' cheese, ajo blanco, mojo verde, wild mushroom (v)

Beef cheek, salsify, beets, onion, broccoli

Desserts

Seville orange crème, orange salad

Almond cake, quince and toffee apple, PX ice cream

Three cheeses, jam, crackers

(£4 supplement)

£30 per head

A 12.5 per cent service charge will be added to your bill

A PRE-ORDER WILL BE REQUIRED FOR THIS MENU