



# SPANISH NIGHT MENU



Saturday 26<sup>th</sup> May £20.00

**Tapas..** with warm bread & aioli

**Guiso de Pollo** – Chicken braised in smoky paprika, garlic & white wine sauce

**Albondigas** – Pork meat balls in a rich spicy tomato sauce

**Championes al queso azul** – Mushrooms sautéed in garlic, blue cheese & chive sauce

**Patatas Bravas** – Crispy potatoes in a chilli & tomato sauce

**Croquetas de Pollo** – Chicken and potato croquettes

**Mains..**

**Paella Valencia** – Spanish rice, calamari, mussels, gambas, chorizo, tomatoes, peas, garlic, peppers & onions

**Paella Verduras** – available as a vegetarian choice, with celery, asparagus, peppers, onions, tomatoes, garlic & peas

**Lomo a la Crema** – Pork Loin in a creamy brandy sauce with patatas fritas

**Desserts..**

**Churros with chocolate** – Donut spirals with dipping chocolate

**Quesada Pasiega** – Spanish cheesecake with lemon ice cream

**Torrijas** – Spanish style French toast with cinnamon and honey

**Each table will be served with enough of all dishes for each guest to try something of everything on the evening. Paella being the only exception**