

# Taster Menu



## Fizz On Arrival

*A glass of Prosecco or Bellini on arrival*

## 1st Course

*Dish - Catalanian Clams*

A Cazuela of Palourdes clams in Catalanian Chorizo Fresco & Rioja sauce.

*Complementing wine - Rioja Reserva Viña Real, Spain*

## Refresher Course

*Avocado lime and Don Julio 70 Tequila. Anejo Claro Tequila. Granita*

## 2nd Course

*Dish - Monkfish Carpaccio*

Line-caught loin of monkfish Carpaccio with pancetta & saffron dressing.

*Complementing wine - Jean Paul Blanc Demi- Sec, Vin de Pays des Cotes de Gascogne, France*

## 3rd Course

*Dish - Wild Mushroom & Truffle Risotto*

Wild mushroom & truffle Carnaroli risotto with a Parmesan crisp.

*Complementing wine - Caliterra Reserva Cabernet Sauvignon, Chile*

## 4th Course

*Dish - Moroccan Lamb & Olive Tagine*

Slow-roast shoulder of lamb & grapefruit steeped Moroccan Olive Tagine accompanied by delicately spiced cous-cous.

*Complementing wine - Turkey Flat Shiraz, Barossa Valley, Australia*

## 5th Course

*Dish - Dark Choc Truffle Gateau*

Indulgent dark chocolate truffle gateaux with a salted caramel ice cream.

*Complementing wine - Pedro Ximénez Sherry, Spain*

*£65 per person (minimum 2 people - Fridays & Saturdays only)*