

SPAIN

Starters

Salmorejo

(The cool Andalusian classic soup, bursting with sweet locally-grown tomato flavour and a hint of garlic).

OR

Chorizo salad

(Pan-fried spicy Spanish sausage, served on a bed of fresh garden salad with green beans and new potatoes).

OR

Queso y remolacha

(A full flavour, creamy goats cheese with slices of young and tender glazed beetroot).

Mains

Shellfish paella

(The classic, colourful Spanish rice dish made using seasonal fresh market fish, mussels and clams).

OR

Iberian pork belly

(Slowly braised to bring out the marvellous full flavour of the home-reared local pork).

OR

Berenjena guisada

(Fresh aubergines, slowly roasted with tomatoes and garlic, combined with locally grown herbs and served with crispy croutons).

Sweets

Crema Catalana

(A crème brulee style dessert, cinnamon scented with a crispy, dark caramelised topping).

OR

Chocolate mousse cake

(A light and fluffy, melt-in-the-mouth chocolate mousse dessert).

OR

Trio of Andalusia lemons

(A sweet pastry tart, a tangy jelly and a shot of lemon liqueur for good measure).