

ANDALUSIAN STYLE SLOW ROAST LAMB

The Intensely Flavoured Slow Roasted Lamb Shoulder Andalusian style with lashings of garlic, orange, pomegranate & coriander

TAPAS

Pan Our baked bread served with aioli

Aceitunas Aliñadas Spanish olives marinated in oranges, thyme and fennel

Jamón Y Queso - Serrano ham & Zamorana sheep's cheese

Padron Peppers - Find out which is the hottest pepper; they say 1 in 7.

Cooked in olive oil & sprinkled in sea salt

Croquetas de Jamón - Creamy croquettes filled with serrano ham

Gambas al Pil Pil - Peeled prawns sautéed in lashings of extra virgin olive oil with garlic & chilli.

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ANDALUSIAN-STYLE SLOW ROAST LAMB

The fantastic Slow Roast Andalusian-Style shoulder of Lamb slowly cooked with lashings of garlic, orange, pomegranate & coriander served to your table for you all to share with Spanish Style Garlic & Herb Roast Potatoes & Crispy Green Beans

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A MIXED PLATTER OF THE FOLLOWING DESERTS; CHURROS CON CHOCOLAT

Followed by the famous and delicious Churros Con Chocolate; Spanish style doughnut strips dusted with Cinnamon Sugar, cooked to order served with a thick hot chocolate for dunking your churros.

VALENCIAN ORANGE CHOCOLATE BROWNIE
Valencian Orange, salted Almond Chocolate Brownie

£32.50PP