

	CELERY	CEREALS	CRUSTACEANS	EGGS	FISH	LUPINS	MILK	MOLLUSCA	MUSTARD	NUTS	PEANUTS	SESAME	SOYA	SULPHATES
Whipped Goat's Cheese with Truffle Oil & Rosemary Honey							X							
Tapas Dippers														
Padron Peppers with Aztec Salt														
Fusion Patatas Bravas with Allioli Dip				X										
Papas Arrugadas - Salt Baked Canary Island Style Potatoes with Mojo Sauce														
Albondigas (Meatballs)		X					X							X
Lamb Shank														
Potted Crab, Salmon & North Atlantic Prawns			X				X							
Chargrilled Chicken & Chorizo Anticuchos		X												
Harissa Mayo				X										
Saffron Allioli		X		X										
Allioli		X		X										
Mustard Mayonnaise		X		X										
Green Mojo		X												
Red Mojo														
Tomato Salsa														
Mixed Pickle Collection														
Freshly Baked Rustic Sourdough Bread		X												
Tapas Grazing Platter	X	X		X			X							
Mixed Olive Selection														
Seared Salmon Cutlets in Soy & Mountain Honey, Jalapeno & Sweet Chilli Jam (2 Cutlets)					X									

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Champiñones Al Ajillo - Garlic Mushrooms		X												
Cider-Braised Mini Chorizo Sausages with Mustard & Honey Glaze		X							X					
Almendras Fritas - Smoked Spanish Almonds										X				
Spiced Rum Panna Cotta with Seasonal Berries							X							
Juicy King Prawns in a Chilli & Garlic Butter (5 Prawns)			X				X							
Whole Lobster			X				X							
Baked Basque Cheesecake, with Black Cherry Compote		X		X			X							
Fusion Rocky Road Bar		X		X			X			X				
Chocolate Brownie with Miso Caramel		X		X			X			X				
Ribollita														
Vegan Tapas Grazing Platter	X	X								X		X		
Crispy Potato Millefeuilles (V)														
Red Summer Slaw				X										
Romesco Sauce (185g)										X				
Gambas Pil Pil - King Prawns with Chilli & Garlic			X				X							
Twice Baked Manchego & Wild Mushroom Souffle		X		X			X							
Queso Frito		X		X			X			X				
30 Day Aged Fillet of Beef, burnt Onion Puree, melting Mustard Crust														
Roast Rump of Lamb, Basil Tomato and Olive Jus														
Fillet of Coley Bonne Femme														
Confit Fondant Potatoes							X							

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Luxury Surf and Turf Dinner for 2		X	X				X							
Seasonal Vegetable Medley														
Confit of Barbary Duck Leg with Puy Lentils and Lemon Thyme	X													
Carrillada de Cerdo Stroganoff							X		X					
Hand-crafted Sourdough with Rosemary, Honey, Garlic and Aged Camembert Topped with Truffle Oil		X					X							
Conejo con Mostaza							X		X					
Tomato and Red Onion Salad														
Asparagus, Serrano & Piquillo Pepper Frittata				X			X							
Melting Bitter Chocolate Tart with Miso Caramel		X		X			X						X	
Chicken Liver Parfait with Vintage Port & 3 Peppercorn Jelly							X							
Spring Vegetable & Feta Pakoras		X												
King Prawn Salad with Persian Jewelled Couscous			X				X			X		X		
Supreme of Chicken Saltimbocca														
Panna Cotta							X							

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