

# SPANISH EVENING

Friday 2nd July

## Starters

*Gazpacho Rozo – Chilled Red Gazpacho soup*

*Ensalada con Roquefort – Salad with Roquefort Dressing  
Salad of Crisp green lettuce, egg and ham in a roquefort cream dressing*

*Vieras De Santiago – St James' Baked Scallops  
Scallops flavoured with brandy, tomato, cayenne and paprika topped with breadcrumbs and herbs*

*Bunuelos De Alcahofas con salsa de tomate  
Deep Fried Artichoke puffs with tomato sauce*

## Main courses

*Pato A La Sevillana  
Confit of Duck with oranges and olives – Seville style*

*Paella Valenciana  
Saffron Rice with chicken and seafood*

*El Frite  
Fried Lamb with paprika and vinegar*

*Lubina alla Parilla  
Grilled swordfish with roasted pepper, dressed with olive oil and balsamic vinegar*

*Berenjenas Rellenas De Hongros  
Mushroom stuffed Aubergine*

## Desserts

*Flao – Sweet Cheesecake with Mint*

*Bizcocho – Drunken Cake*

*Helado De Pasa De Malaga – Muscatel Ice Cream*

*Leche Frita – Crisp Custard Squares*

**£25 per person inc glass of Sangria**