

## **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 patatas bravas).

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).

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