

P R I V A T E

# G A M B A S

D I N I N G

## EXAMPLE BANQUET MENU

£40pp + £30 for wine pairing

Pan con tomate

Iberico cured meats selection\*

Mussels, salsa verde, white Rioja\*\*

Leaves, orange, candied walnuts, pickled shallots

Papas arrugadas, mojo rojo, mojo verde

Arroz al horno (Traditional baked rice with chorizo, pork ribs)

or

Whole wild sea bass baked in salt\*\*\*

Selection of desserts

(Basque country burnt cheesecake, Chocolate truffles, Orange Santiago tart)

\* Padron peppers

\*\* Pisto Manchego (aubergine, peppers, courgette, tomato stew), poached egg

\*\*\* Mushrooms fideua