

P R I V A T E

G A M B A S

D I N I N G

EXAMPLE BANQUET MENU

£50pp + £30 for wine pairing

Pan con tomate

Iberico cured meats selection*

Mussels, Cava sauce**

Endive, pear, candied walnuts, whipped picos blue

Belmont Estate beef canelones

Guinea fowl, mushrooms rice

OR

Whole salt baked Seabass

Selection of desserts

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

* Confit piquillo peppers

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

*** Mushrooms fideua