

P R I V A T E

G A M B A S

D I N I N G

EXAMPLE BANQUET MENU

£60pp + £40 for wine pairing

Pan con tomate

Jamon iberico de Guijuelo

Endive, pear, candied chestnuts, whipped picos blue

*Carabinero wet rice**

Prime cut of beef

Or

Monkfish tail, clams, salsa verde

All served with seasonal vegetables cook over fire

Selection of desserts

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

**Mushroom canelón, Aged manchego bechamel*

***Artichokes rice*