

# San Valentin

## Starters

### **Iberico Ham with Vine Tomato**

served on freshly baked rustic bread

### **Seabass Ceviche with Crispy Fennel**

tomato salad, capers and smoked anchovies

### **Roast Marinated Mixed Peppers**

with garlic and thyme with a confit of salted cod, infused with paprika

### **Stuffed Artichokes**

with goats cheese and black fig confit.

## Mains

### **Confit of Monk Fish**

served on a bed of creamy rice

### **Pork Loin Steak**

with salted potatoes and piquillo peppers

### **Free Range Corn Fed Chicken**

with saffron mash potato and a chicken stock reduction

### **Portobello Mushroom and Spanish Pisto**

served with melted manchego cheese on a bed of sweet mash potato and a vintage of balsamic dressing

## Desserts

### **Spanish cheese selection**

with quince and biscuits

### **Cream Catalan**

with Passion fruit

### **Santiago Tart**

with vanilla ice cream and Pedro Ximenez reduction

### **3 Courses with a glass of Champagne**

**£38.00**



Salvador & Amanda