

Sherry Dinner

Hosted by Mr David Hayward from Gonzalez Byass Wines

Thursday 31st May 2018

£40.00 Per Person

Olives, Boquerones, Almonds Tostada
Served with a **Tio Pepe and Rebutito Cocktail**

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Roasted Chorizo and Honey, Ham Croquets,
Cheese and Charcuterie, Habas Fritas
Served with a **Tio Pepe Fino En Rama**

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Tuna & Butterfish and Gambas Ceviche
Served with a **Vina AB Amontillado**

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Oxtail Stew, Mash Potatoes and Deep Fried Celeriac Julienne
Served with a **Leonor Palo Cortado**

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Tanzania Single Origin Dark Chocolate
layered with Vanilla Crème Brulee
Served with a **Nectar PX**

(V) Vegetarian (GF) Gluten Free

If you have a food allergy or intolerance,
please let your host know. Some of our dishes may contain nuts.

