

SUPPER CLUB

Taste of Spain Evening Thursday 29th March

Menu

- 1st Course** Spanish Green and Kalamata Olives
Sobrasada, Sour Dough Toast
Chorizo, Rabbit, Mussel and Calamari Paella
Marinated Boquerones and Artichoke Hearts
- 2nd Course** Iberico Pork and Foie Gras Burger, Red Onion Marmalade, Red Piquillo Peppers
- 3rd Course** Roast Duck Breast, Braised Duck Leg and Pardina Lentils, Morcilla de Burgos
- 4th Course** Zamorano, Quince Paste

Rioja wines Of Martinez Lacuesta

Martinez Lacuesta Rioja Blanco

Pale greenish yellow colour with soft oaky glints. A white with a character of its own. Ripe banana aromas and a fresh, sharp attack.

Martinez Lacuesta Rioja Rosado

Bright pink in colour, it has a great intensity of aroma of roses, strawberries and a slight hint of mandarin citrus. Smooth, lingering and long lasting taste with notable fruit and refreshing acidity.

Martinez Campeador Rioja Crianza

50% Tempranillo combined with 50% Garnacha, aged in oak for 16 months to create a much earthier, rustic Burgundian style, ripe fruit, spices, powerful and fleshy with a lovely creamy, mushroomy oak mid palate and great length.

Martinez Lacuesta Rioja Reserva

A deliciously smooth reserva from a very fine vintage in Rioja. The rich and intense palate shows sweet red-berry fruits, hints of herbs and a touch of vanilla on the finish.

£45 per person to include dinner and a glass of Rioja with each course.

To book call Jordan on **02920 111 103** or email
jlewis@parkplazahotels.co.uk

