

Flamenco Night

FRIDAY 27th APRIL

A taste of Spain and a touch of Flamenco.
Just help yourself to a tempting array of Spanish dishes
and enjoy the flamenco sounds of Mark Barnwell.

TO START

CALDO DE ESPINACOS Y GARBONZOS

Typical Spanish broth made from chickpeas and spinach served with homemade Mediterranean bread

SPANISH BUFFET

POLLO CHILLINDRON

Typical dish from Navarra in Northern Spain. Cuts of chicken slow cooked with Serrano ham, red peppers and tomatoes

FABADA

Asturian bean stew with pork shoulder, spicy sausage, smoked black pudding and bacon

PAELLA

No tapas evening would be complete without a traditional paella. This recipe is derived from Valencia and is one of the many variations of this great dish

ALBONDIGOS

Homemade Spanish meatballs cooked in a rich tomato and chorizo sauce

PINCHOS MORUNOS

Marinated pork kebabs

TORTILLA DE PIMENTOS

Cooked potatoes, pimentos and green beans baked with creamy eggs until golden

PATATAS BRAVAS

Cubes of potato fried in oil, drenched in homemade spicy tomato sauce

ROASTED MEDITERRANEAN VEGETABLES WITH RICE

ENSALADA MIXTA

Mixed salad of fresh cream leaves, cucumber, tomato and eggs

ENSALADA RUSA

Spanish potato salad

RED ONION AND ORANGE SALAD

£15.95 per person

Book your table – call now on 01884 855419.

Visit www.bickleighmill.com for more details

