## Beronia Day Menu - Thursday 16th November 2023

Our Spanish take on the Beaujolais Day celebration

Guests to arrive at 12pm

Including half a bottle of Beronia Ecológico, Rioja per guest All dishes are served down the centre of the table to share

Charred sourdough bread, jamón butter
Gordal olives, lemon, parsley
Charcuterie selection
Asturian cider cured salmon, herbs
Red prawn bisque croqueta, charcoal mayonnaise

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Slow-cooked Welsh lamb shoulder, lamb sauce Ex-dairy sirloin from Spanish cattle, served medium rare

Olive oil fries
Escalivada 44 – Dressed coal roast peppers, aubergine, red onion, dried olive
Charred beetroot, horseradish yoghurt, garlic, sesame seeds

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Truffles