

## 'A Journey through Portugal' Wine Dinner Menu

# Canapés Peri-peri chicken thigh Peixinhos da horta (Tempura green beans) Quinta da Romeira, Espumante Bruto

## Bread

Papo secos (Traditional Portuguese roll)

## Starter

Pasteis de bacalhau (Salt cod brandade, red pepper purée) Quinta de Azevedo, Alvarinho

## Main

Vinhas d'alho lamb (Slow cooked lamb shoulder, red wine stew)

Quinta da Leda, Casa Ferreirinha

## Cheese

Sao Jorge cheese (Semi-hard dairy cow cheese from the island of Sao Jorge)

Quinta dos Carvalhais, Encruzado

### Dessert

Chocolate mousse, Arbequina olive oil, Maldon salt Sandeman 20-year-old Tawny

£145 per person





# 'A Journey through Portugal' Wine Dinner Vegetarian Menu

## Canapés Azitonas

Peixinhos da horta

Quinta da Romeira, Espumante Bruto

## Bread

Papo secos (Traditional Portuguese roll)

## Starter

Vegetarian caldo verde (Portuguese green soup, potato, kale)

Quinta de Azevedo, Alvarinho

## Main

Mushroom cevadoto (Barley stew, wild mushroom)

Quinta da Leda, Casa Ferreirinha

## Cheese

Wigmore cheese (Semi-soft ewe's milk cheese, vegetarian rennet)

Quinta dos Carvalhais, Encruzado

#### Dessert

Chocolate mousse, Arbequina olive oil, Maldon salt Sandeman 20-year-old Tawny

£145 per person

