



## Robin Hood Hotel La Tomatina Spanish Wine Lunch

*Friday 27<sup>th</sup> August 2010  
1:30pm for a 2pm start  
\$80 per head*

### **On arrival**

#### **Salmorejo Cordobies**

*Chilled tomato soup with chopped egg & ham*

***Romante Amontillado 'N.P.U.'***

### **1<sup>st</sup> Course**

#### **Tapas:**

**Sardinas Marinadas** – *Marinated Sardines*

**Chorizo Rellenos De Huevo** – *Chorizo Stuffed Eggs*

**Croquetas Manchego** - *Manchego cheese croquettes*

**Mesjillones, tomato, pimenton y oregano** - *Mussel with tomato, paprika, oregano*

**Gambas al Jamon** – *King Prawns wrapped in ham with shaved fennel*

**Iberico Jamon** – *Slice of wild boar ham cured for five years*

***2009 Valminor Albarino***

### **2<sup>nd</sup> Course**

#### **Paella Valenciana**

*Paella with rabbit, prawns, calamari, mussels & clams*

***2008 DJP 'Petalos Mencia***

### **3<sup>rd</sup> Course**

**Rabo de toro turron de patata y almendra con tomillo limoner**

*Oxtail stew with potato, almond meal & lemon thyme cake*

***2008 Artardi 'Orobio' tempranillo***

***2007 Alvaro Palacios 'Camins del Priorat'***

### **4<sup>th</sup> Course**

**Orejones coco rallado y crema de praline**

*Puff pastry, shredded coconut & praline cream*

***Primitivo Quiles Moscatel***

***Romante Pedro Ximenez 'Cardenal Cisneros'***