

A SPANISH FLAVOUR FIESTA

Enjoy a little taste of Spanish flavour to brighten up the Autumn weather. We've taken the taste of Spain and given it the usual Mallard twist. We've also paired the dishes with some amazing Spanish wines to give you the full flavour fiesta... Buen provecho...

A glass of sangria to get you warmed up

Spanish olives, marinated Manchego, Iberico jambon, charred pan rustico

Saffron and crayfish broth

Picos Bread

Tapas Selection

Lime, chilli and garlic marinated arenque, caesar
dressed leaf

Albondigas meatballs, tomato and smoked paprika
sauce

Pulled pork, chorizo, Manchego and oregano croquette

Batata con ajo y chile - Sweet potato with chilli and
garlic

The Blue Mallard Paella

Garlic and herb green lip mussels, lemon marinated gambas, calamari fritos, poached bacalao, tinta de calamar

Olive and oregano chicken ballotine

Fire roasted piquillo pepper and tomato patatas bravas, sherry buttered broccoli

Seville orange sorbet

Postre

Vanilla and cinnamon crema catalana ~ Tarta de Santiago (almond tart) ~
Puerto de Indias strawberry gin iced parfait

Seven courses £29.50 ~ Flight of paired wines £15