



PEAK EDGE HOTEL
RED LION RESTAURANT

WINE SERIES

Chapter 7: A Tour of the Iberian Peninsula

With Hattersley Wines

MENU

Chefs Selection of Canapés

*Cava 'Mas Macià' Brut Nature Reserva, Can Macià
Catalonia, Spain*

Papo Secos

Anchovy butter, smoked almond
and paprika butter, manzanilla olives

Pan Seared Red Mullet

Linguica sausage, roasted red pepper, rouille
*Verdejo 'NAIA' Bodegas Naia
Rueda, Spain*

Iberico Pork Cheek

Braised in red wine and sherry, membrillo
*'Redondo', Casa Relvas
Alentejo, Portugal*

Basque Hake Fillet

Pisto vegetable stew, smoked almonds
*Tempranillo Blanco 'Mi Lugar', Bodegas Quierón
Rioja, Spain*

Peri Glazed Barbecue Lamb Rump

Kale, raisins, pine nuts
*'Predilecto', Bodegas Gómez Cruzado
Rioja, Spain*

Crème Catalan

Seville orange

Portuguese Tart

Madeira cream, sultanas
*10-Year-Old Tawny Port, Sandeman
Douro Valley, Portugal*

VEGETARIAN

Chefs Selection of Canapés

*Cava 'Mas Macià' Brut Nature Reserva, Can Macià
Catalonia, Spain*

Papo Secos

Anchovy butter, smoked almond
and paprika butter, manzanilla olives

Courgette, Red Pepper, Almond

Pico de gallo
*Verdejo 'NAIA' Bodegas Naia
Rueda, Spain*

Roasted Aubergine

Arroz Catalan, tomato, saffron
*'Redondo', Casa Relvas
Alentejo, Portugal*

Barbecue Artichoke

Pisto vegetable stew, smoked almonds
*Tempranillo Blanco 'Mi Lugar', Bodegas Quierón
Rioja, Spain*

Peri Glazed Salt Baked Celeriac

Kale, raisins, pine nuts
*'Predilecto', Bodegas Gómez Cruzado
Rioja, Spain*

Crème Catalan

Seville orange

Portuguese Tart

Madeira cream, sultanas
*10-Year-Old Tawny Port, Sandeman
Douro Valley, Portugal*

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.