



★★★★  
THE DUKE OF RICHMOND  
HOTEL



## **ALL HANDS ON DECK SATURDAY, 17<sup>TH</sup> AUGUST 2019**

### **A GLASS OF SANGRIA ON ARRIVAL**

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#### **TAPAS STARTER BOARD**

Croquetas de jamon  
Gambas al ajillo (garlic prawns)  
Grilled octopus  
Olives, stuffed peppers and olive oil  
Sweet potato and spinach tortilla  
Black olive tapenade, anchovies and Manchego

OR

#### **VEGETARIAN & VEGAN TAPAS STARTER BOARD**

Sweet potato and spinach tortilla (not for vegans)  
Black olive purée, sun blushed tomato, rocket  
Berenjena con vinagreta (aubergine with tomato vinaigrette)  
Coliflor rebozada (Spanish Fried Cauliflower)  
Gazpacho  
Olives, stuffed peppers and olive oil

#### **RAIMAT SAIRA ALBARINO**

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#### **MAIN COURSE**

Chicken, saffron potatoes, chorizo  
Roast cod with paella, saffron and mussel cream  
Paella de verduras (vegetarian paella) with Calamares del campo (crispy vegetables) (Vegan)

#### **ESCENA RIOJA**

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#### **TAPAS DESSERT BOARD**

Sangria jelly  
Crème catalana  
Churros with dark chocolate and chilli

#### **PERE VENTURA ROSÉ CAVA**

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#### **COFFEE**

*If you require information on the allergen content of our food  
please ask a member of staff and they will be happy to help you.*

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