

FAMILIA
TORRES



- WINE & TAPAS TASTING -

Thursday 3rd of November 2022 - 7pm
For Reservations call 01685 811 914



- ON ARRIVAL -

Cuvée Esplendor de Vardon Kennett Brut

Limited-edition sparkling wine boasts fine bubbles and is fresh and elegant without relinquishing the complexity of its long ageing process, a minimum of 36 months in the bottle.

- MENU -

- 1st | - rosemary bread | chilli oil | olive tapanade | garlic ricotta
- 2nd | - spiced squash velouté
- Perl Lâs & walnut croquettes
- chicory & grape mustard dressing
- 3rd | - slow roasted belly of pork | apple glaze
- chorizo & chickpea casserole
- caramelised cauliflower | chilli | parsley
- 4th | - white chocolate & ginger tart
- pomegranate sorbet
- 5th | - welsh sheep's cheese | crackers | macerated grapes | spiced chutney

- PAIRING -

Torres Verdeo Verdejo 2021

Young, contemporary and fresh. this wine has clear notes of tropical fruit accompanied by citrus and a touch of fennel. Its intense nose adds to its freshness, elegance and long aftertaste on the palate.

Torres Fransola 2021

This historic vineyard is located in one of the highest areas of Penedès, where the cold nights and warm days create an excellent climate for wine growing, producing the best Sauvignon Blanc grapes that are used to make this elegant, balanced wine enhanced by partial ageing in oak.

Torres Clos Ancestral 2021

Has its origins in the project carried out by Familia Torres to recover the wine making heritage of Catalonia. using an old, almost extinct grape variety, Moneu, they wonderfully blend the history and traditions of Penedès with current ideas producing a fragrant, fruity, fresh, moreish and sensual wine.

Torres Floralis Moscatel d'oro

This Muscatel has an unmistakable aromatic perspective, with seductive floral perfumes (rose, geranium, lemon verbena). On the mouth it is voluptuous, concentrated yet light, full with a delicate sensuality.

Torres Purgatori 2019

A testament to the presence of Benedictine monks in a land that to them represented penance & discovery. A fresh, elegant wine full of personality.

Allergen Key:

d) - dairy; (g) - gluten/lupin; (s) - soya; (v) - vinegar; (c) - celery; (f) Fish; (cr) - crustacean/mollusc; (se) - sesame; (n) - nuts/seeds; (su) - sulphites; (e) - egg; (m) - mustard

If you or any of your party suffer from any form of food allergies please inform us before placing your order & we will do our best to accommodate your requirements where possible.