

# James Duckett

at the Old Custom House

The Strand, Barnstaple, EX31 1EU  
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## Spanish Charity Dinner with Wine *in aid of the Calvert Trust Exmoor* Wednesday 13<sup>th</sup> April, 2011

### Appetisers on arrival

**Selección de tapas Andaluzas : aceitunas aliñabas, sopa de ajo blanco y tortilla**  
*Selection of Andalusian tapas: marinated olives, chilled almond and garlic soup and potato omelette*

### Starter

**Sopa de marisco con croquetas de bacalao**  
*Shellfish soup with salt cod croquets*

### Main

**Chuleta de codero a su punto con corazones de alcachofas salteadas, concasse de tomates, ajos asados y puré de berenjenas**  
*Lamb cutlets cooked pink with sautéed artichoke hearts, tomato flesh, roasted garlic and aubergine purée*

### Cheese

**Parfait de queso de cabre con crujiente de jamón serrano y reducción de Pedro Ximenez**  
*Goats cheese parfait with crispy Serrano ham and fortified Malaga wine sauce*

### Dessert

**Crema Catalana**  
*Cinnamon flavoured egg custard with caramel topping*

### Petit Fours

**Tarta de almendras con higos caramelizado**  
*Almond tart with caramelised fig*

### Wines

**Paternina Banda Dorada Blanco** – *an unoaked white Rioja served with appetisers and first course*

**Antina Crianza Cabernet/Tempranillo** – *a bit of age, a touch of oak but with good fruit, it sits well with the lamb and yet is soft enough for the cheese dish too*

**Gonzales Byass Vilnarau Demi-Sec, Penèdes** – *a semi sweet sparkling cava served with the pudding and petit fours*

**Appetisers, four courses and petit fours served with three wines £55.00**  
*of which £20.00 (more with gift aid) will be donated to the Calvert Trust*