



## **EXCLUSIVE EVENTS MENUS**

**2020**

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## Canapés

### **Iberico Ham Croquettes**

### **Idiazabal Cheese Croquettes (v)**

### **Kaipiritxa (v)**

Txakoli inspired cocktail

### **Hake Tempura**

Parsley emulsion

### **Cerdito Caliente**

Basque muffin, Iberico ham, tomato

### **Smoked salmon**

Milk bread, chive emulsion

### **Gildak**

Gordal olive, anchovies, piperrak

### **Traditional Talo (v)**

Crispy corn talo, heritage tomatoes, basil emulsion

### **Oxtail on Milk Bread**

Slow cooked oxtail, Idiazabal cheese

### **Limon grass**

Duck liver parfait and lemon grass molasses

### **Smoked Eel Brioche**

Anchovy emulsion

### **Pisto (v)**

Vegetable tartlet

### **Anchovy and Tomato Compote**

Sourdough bread

### **Prawn Tempura**

Garlic emulsion

## **SWEET CANAPÉS**

### **Torrija (v)**

Basque vanilla sponge

### **Chocolate cake (v)**

Cookie base

### **Arroz con leche (v)**

Basque style rice pudding

### **Raspberry Tartlette (v)**

Raspberry gelee

**Six pieces - £20 per person**

**Eight pieces - £26 per person**

**Ten pieces – £32 per person**



# Sharing Party Menu 1

Designed to Share

## STARTERS

### **Traditional Talo (v)**

Crispy corn talo, heritage tomatoes, basil emulsion

### **Beetroot Tartare (v)**

Pickled onions, chives, olive oil caviar

## MAIN COURSES

### **Hake Tempura**

Red pepper sauce, parsley emulsion

### **Pork Ribs**

Pork sauce

and

### **Mushroom Rice (v)**

Oyster mushrooms, ceps emulsion

*Served with*

### **Grilled Asparagus (v)**

garlic emulsion

### **Mashed potato (v)**

## DESSERTS

### **Torrija (v)**

Basque vanilla sponge

**£40 per person**



## Sharing Party Menu 2

Designed to Share

### STARTERS

#### Traditional Talo (v)

Crispy corn talo, heritage tomatoes, basil emulsion

#### Beef Tartare (v)

Anchovy emulsion, pickled mushrooms

### MAIN COURSES

#### Hake Tempura

Red pepper sauce, parsley emulsion

#### Roasted Aubergine (v)

Burnt aubergine purée, pepper sauce

*Served with*  
**Grilled Asparagus (v)**  
garlic emulsion

*Followed by*

#### Mushroom Rice (v)

Seasonal mushrooms, ceps emulsion

#### Txuleta (700 g)

28 days dry aged rib of beef

*Or*

#### Rack of Lamb

Slow cooked rack of lamb, finished in our charcoal oven

*Served with*  
**Mashed potato (v)**  
**Green salad (v)**  
Pickled onions

### DESSERTS

#### Sorbete de Txakoli

Lemon granita and txakoli cocktail

#### Torrija (v)

Basque vanilla sponge

English Breakfast Tea or Filter Coffee

**£60 per person**



## **Txoko Menu**

**Designed to Share**

### **Sourdough Bread (v)**

Basil butter

### **Jamon Iberico Joselito Gran Reserva**

### **Traditional Talo (v)**

Crispy corn talo, heritage tomatoes, basil  
Emulsion

### **Beef Tartare**

Anchovy emulsion, pickled mushrooms

### **Bay of Biscay**

Hand-dived scallops, butter foam and chives

### **Hake Tempura**

Red pepper sauce, parsley emulsion

### **Beef Fillet**

Idiazabal cheese gnocchi, veal sauce

### **Roasted Aubergine (v)**

Burnt aubergine puree, pepper sauce

### **Torrija (v)**

Basque vanilla sponge

**£80 per person**