

BASHALL  
BARN

SPANISH

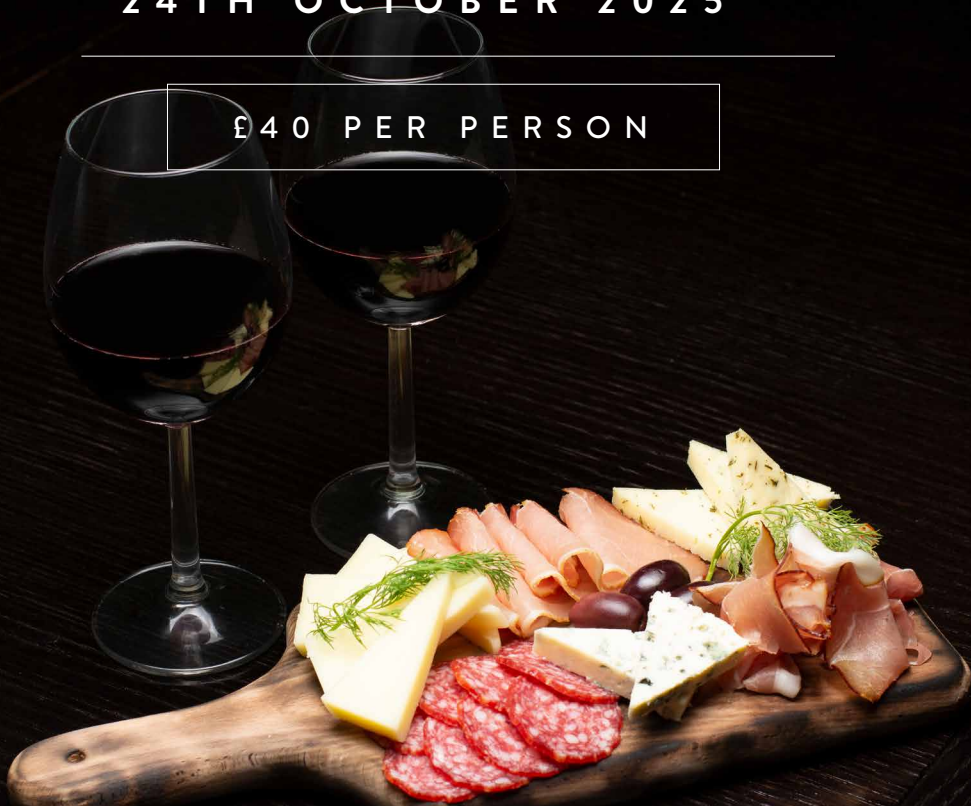
*Night*

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FRIDAY  
24TH OCTOBER 2025

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£40 PER PERSON



# SPANISH *Night*

**£40.00**  
PER  
PERSON

FRI | 24 | OCT

**£40 PER PERSON | TO BOOK CLICK HERE**

Spanish food culture is one of the richest on the planet thanks to the geographical location, the different civilisations that have inhabited its lands, it is a cuisine of the rich and poor due to its social changes placing great importance on fresh ingredients with “sharing” at the heart of every meal.

## TO START ...

Fire roasted peppers in a Pedro Ximenez sherry vinegar dressing  
Warm olives | Charcuterie board with Spanish Cheese | Anchovies with tomatoes  
Pan fried chorizo, pan deglazed with a splash of Rioja | Served with bread

## MAIN COURSE

Roasted salmon with a saffron tomato and pepper sauce - the culinary influence of the Moors on Spanish cuisine can still be seen today, saffron, the most expensive spice in the world is one of its legacies.

Chicken roasted with bay, garlic and white wine - this is one of Spain's classic ways of cooking chicken, there is art in taking simple ingredients and making them sing.

Served with rosemary crushed roast potatoes and salad.

## DESSERT

Burnt Basques Cheesecake - a crustless, creamy cheesecake with a signature burnt top, originating from the Basque region of Spain.

**WWW.BASHALLBARN.CO.UK**

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