



The Sunday roast, Twelve-style

It's little wonder **The Twelve**, Barna has won numerous wine experience awards, including The Restaurants Association of Ireland Oscar for the Best Wine Experience in Ireland, and The World Wine Spectator Award for West Restaurant. Simply put, **The Twelve** does food and wine pairings like few others.

On Sunday, 23 October, **The Twelve** paired Irish food with Spanish wines for a very special sold-out Sunday roast. Partnering with Wines from Spain, the warm and welcoming West Restaurant showcased wines from the Denominación de Origen Ribera del Duero and top class local cuisine, for a meal perfect for a cold October evening.

Ribera del Duero was named Wine Region of the Year 2012 by Wine Enthusiast Magazine, and it's easy to understand why. Located two hours north of Madrid, wine has been produced in the region since Roman times and there are now nearly 300 wineries following the banks of the Duero River in the Castilla y León region, creating everything from young 'Joven' wines to the great 'Gran Reservas'.

Sunday's Twelve roast began with a fresh aperitif served by sommelier Fergus O'Halloran, the rosé Protos Rosado, that prepared the tastebuds for what was to come! The menu, cre-

ated by Twelve chef Martin O'Donnell, began with a delicious Roast Pumpkin Soap, served with chorizo oil, spiced seeds, sheep yoghurt and sourdough from **The Twelve** Bakery, and a fruity red Martin Berdugo Joven. This was followed by tasty Killary mussels and surf clams with tomato and paprika ragout served with moreish seaweed scones, and the full flavoured red Monteabellon 14 Meses en Barrica. For anyone yet to try seaweed scones, they are a revelation!

The pièce de résistance was BBQ Castlemine Lamb Leg, marinated in Ribera del Duero for three days, and cooked and carved on the balcony at West. Served with mackerel, cous cous and prunes, organic greens, Manchego cheese, spice pumpkin and bean salad, this was a certainly a roast with a difference, paired with a Pesquera Reserva 2012. The combination showed exactly why wines from Ribera del Duero pair perfectly with meats, where the smoky richness of the meat brings the cherry and plum flavours in the wine to the fore.

Rounding off the evening was a suitably Spanish dessert with an Irish twist, Churros Con West, served with dark chocolate and Emilio Moro. A perfect finish to a roast with difference!



The West at **the Twelve Hotel**, Barna. PHOTO: PAUL SHERWOOD



Spanish wines from the Denominación de Origen Ribera del Duero region.

For more on dining at West at **The Twelve Hotel**, Barna, Co. Galway see www.westrestaurant.ie, www.thetwelvehotel.ie or call 091-597000.