

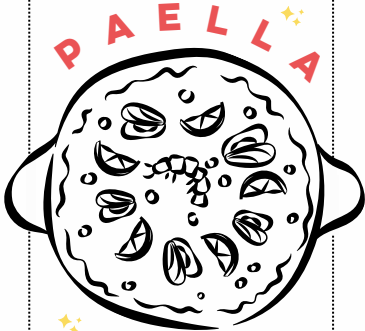
# PARTY & EVENT MENU SAMPLES

All our food menus are bespoke, based on individual requirements. Below are examples of some of our guests' favourites. **Packages start from £15 per person** & can include Pinchos platters, tapas dishes and paella, or a mix of all three!

## ★ Pincho Platters

£4 per dish

- ~ Red pepper humus with whipped feta
- ~ Chorizo & Manchego with chilli jam
- ~ Traditional Iberico Ham, with tomato & olive
- ~ Goats cheese with sticky chutney
- ~ Melon skewers with Iberico ham, mozzarella & mint dressing
- ~ Blue cheese moose and grape
- ~ Anchovy with salsa verde and deep-fried capers in honey



from £15 per person

Homemade Paella by Head Chef Nick. Traditional mixed Paella and vegetarian options available

## ★ Tapas Options

£5 - £7 per dish

- ~ Our signature patatas bravas
- ~ Sliced chorizo cooked in red wine
- ~ Serrano and Manchego Croquettes
- ~ Salt / Pepper Squid, with homemade tartar sauce
- ~ Mini beef burger, with melted Manchego cheese
- ~ Mini crispy chicken burger
- ~ Deep fried aubergine with hot honey
- ~ Padron peppers

ADDITIONAL  
ADD ONS

RED & WHITE  
SANGRIA

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TEAS AND  
COFFEES

w. chocolate truffles

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# CHURROS

Homemade with  
chocolate sauce

## ★ Private Dining

Starter

- ~ Chicken & feta salad with sweet chilli, ginger & coriander, served on a bed of mixed leaves & avocado
- ~ Arancini balls with sun dried tomatoes, artichoke, mushrooms, and melted mozzarella (vegetarian)
- ~ Serrano & Manchego croquettes, served with a fresh rocket & parmesan salad, and red pepper mayonnaise

Main

- ~ Slow roasted suckling pig bake, served with mediterranean 'slaw and crusty garlic bread (GF option available)
- ~ Filo pastry parcels filled with mushrooms, roasted vegetables, mozzarella, Manchego, and sun-dried tomatoes (vegetarian)
- ~ Chicken and Chorizo skewers, with a rich tomato, anchovy, and caper sauce (GF option available)

- ~ Cod, smoked haddock, and prawn fish bake, in a creamy leek and fennel sauce

Dessert

- ~ Banana Sticky Toffee Pudding with ice cream
- ~ Baked Almond Tart with ice cream
- ~ Traditional home-made Creme Catalan with berry compote
- ~ Platter of Spanish cheeses and biscuits



**PRIVATE HIRE** No hire fee charge; we agree a minimum spend based on the area of our venue, including drinks & food purchased. Min spend from £500