



MEDITERRANEAN TAPAS MENU

£48 per person, service staff & transport charges apply

Minimum numbers 10, for less please contact us directly

A beautiful selection of cold tapas including continental cured meats and cheeses, two salads, breads, oils and dips, as well as a delicious selection of bruschette

Choose 3 Hot Tapas:

Grilled asparagus, homemade hollandaise sauce, crispy egg, pancetta bits	Homemade mushroom and piquillo peppers croquetas (v)
Buñuelos de Bacalao – delicious homemade salt cod fritters	Chorizo and potato hash, poached egg
Galician chicken, pork belly and chorizo cocido – a hearty stew from Galicia	Asturian chickpea cocido (Ve)
Setas Ajo – flavoursome chestnut mushrooms pan-fried with garlic, butter lemon and fresh parsley (v)	Gambas Al Ajillo
Patatas Bravas (Ve)	Pinchos Morunos – Lamb skewers in a spicy garlic and paprika marinade
Black tiger prawns in a creamy chilli, ginger and fennel sauce	Mixed Paella – chicken, chorizo and shellfish
Chorizo Al Vino Tinto – great quality chorizo, cubed, lightly fried & coated in delicious red wine. Perfect as a hot tapas or starter	Meat Paella – chicken and chorizo
Homemade Jamon Serrano croquetas	Vegan paella – packed with all the traditional paella flavours and a



Dessert, choose one:

Moscow Mule Cheesecake	
A vodka, ginger beer and lime cheesecake	Homemade Tiramisu
A vould, giriger beer and little cheesecake	nomemade mamisa
Eton mess ————	
Crunchy meringue, whipped cream, fresh berries, strawberry sauce	White chocolate and vanilla panna cotta