

## TAPAS MENU

## **Small Plates**

**Arancini Bites Seared Halloumi** and a Refreshing Mango (vg) **Chicken and Chorizo Skewers Spanish Marinated Belly Pork Patatas Bravas** with Aioli (Vg) Albondigas Spanish Meatballs in a Tomato Sauce **Pulled Chicken Quesadilla** with Guacamole **Tortilla Espanola Spinach** and Sweet Potato **Spanish Chicken and Gambas Skewers Seafood Paella Chicken & Chorizo Paella Iberico Ham Croquettes Buttermilk Fried Chicken** with Pickled Carrots, Green Chilli Jam and Tahini Yoghurt **Sticky Baby Back Ribs** with Spiced Pickled Cabbage **Cured Sardines** with Crisp Fennel and Green Olive Tapanade **Steamed Menai Musssels** with Cherry Tomatoes, White Wine and Cream Avocado, Apple, Fennel, and Grape Salad with Tarragon Dressing (vg) **Roast Chicken Thigh** with Aubergine Caponata **Chestnut Mushroom and Tarragon Risotto** with Regato Cheese (vg) **Pan Fried Padron Peppers** with Salt Flakes **Beetroot Cured Salmon** with Cucumber, Radish and Lemon Zest Cauliflower with Flaked Almonds, Pomegranate, Yoghurt (vg) **Roasted Carrots** with Pesto, Red Onion and Dill (vg)

Desserts Rhubarb Compote Sticky Oats Crème Catalana Citrus Mini Cheesecake Apple Taquitos Mixed Tropical Fruit Compote with Toasted Seeds Greek Yogurt and Natural Honey

\*\*This Style of service for a Wedding Breakfast requires a Minimum of 2 courses\*\*

## OPTIONS

You choose • five plates



Our tapas menu is served in the centre of the tables for your guests to help themselves. £52.80 – 5 Plates Starters – £19.80 or Dessert from £19.80

