



Tapas Menu

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 Mussels

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

OPTIONS

You choose

- five plates



Our tapas menu is served in the centre of the tables for your guests to help themselves.

£44.00 – 5 Plates

Starters – £16.50

or Dessert from £16.50



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

Subject to VAT