



TAPAS / ANTIPASTO

Our sharing feasts allow your guest to graze on their starters or main courses without the need to pre-order and are brought to the table by our waitresses, eliminating the need to queue at a buffet point.

By creating themed menus using our selectors, your guests can enjoy a diverse range of tastes and culinary sensations, try new things, indulge in old favourites and enjoy as much food as they like.

FISH

Paella.

Grilled sardine fillets with chickpea, spring onion and coriander.

Chargrilled red snapper marinated with garlic capers and tarragon.

Strips of swordfish pan fried with roast cherry tomatoes, chilli, basil, olive oil and pimento.

Grilled mackerel, marinated with smoked sweet paprika oil, garlic and lime.

Deep fried calamari, griddled lemon wedges.

Smoked haddock fishcakes with spring onion and coriander.

Mussels with tomatoes, wine garlic, onions and parsley.

Grilled scallops with garlic, chives, roasted butternuts and pine nuts. (S)

King prawn croquettes.

Sautéed squid with tomato, garlic, lemon juice and white wine.

VEGETARIAN

Griddled courgette, butternut squash with oregano, goats cheese and garlic oil.

Roasted fennel pan fried with cherry tomatoes, chickpeas and sage.

Griddled oyster mushrooms drizzled with olive oil garlic, rosemary, lemon and sesame seeds.

Asparagus and french beans with chilli and toasted pine nuts.

Roasted beetroot with chestnuts, roasted red onions, chillies, oil and balsamic vinegar.

Sweet potato cake with goats cheese, leeks and butter.

Spanish spicy omelette with manchego cheese.

Chestnut mushrooms pan fried with tomato, garlic and red chilli sauce.

Roasted sweet potatoes, pan fried with roasted red onions, pine nuts and feta cheese.

Asparagus and artichoke hearts, pan fried with peas, mint and coriander.

Broccoli pan fried with baby carrots, roasted cherry tomatoes, pumpkin seeds, harissa and cumin oil.

Deep fried goats cheese with sweet white onion marmalade.

MEAT

Grilled lamb with rosemary, olive oil, chillies, cardamoms and lemon juice.

Rosario chorizo with red peppers and brandy.

Pork meat balls with a rich tomato sauce.

Grilled chicken thigh marinated with harissa, garlic and lemon.

Strips of chicken with turmeric, garlic, pan fried with spinach and red onions.

Skewered chicken with cumin, coriander, lime juice and garlic, cream sherry and balsamic vinegar.

Slow roast belly of pork marinated with fennel seeds and garlic.

Pork loin marinated in garlic, harissa and coriander layered with sliced beef tomato.

Sautéed potato with serrano ham, garlic and roasted cherry tomatoes and thyme.