

Bread and olives

Chicken, seafood and chorizo Paella.

Spanish tortilla, tomato sauce.

Nachos, guacamole, sour cream, spicy tomato salsa and jalapenos.

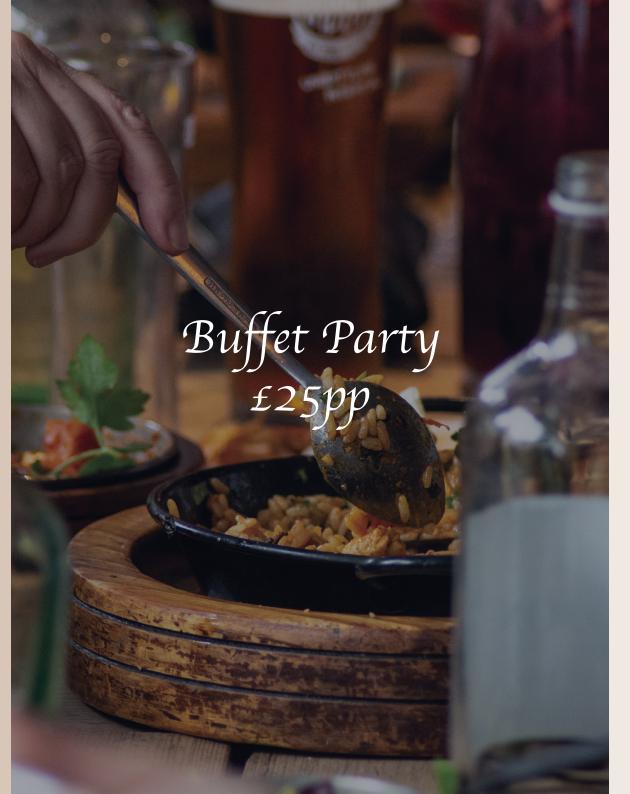
Calamares, tartare sauce

Chorizo and new potatoes with chilli oil.

Patatas bravas

Chicken skewers

Pork belly, mild chilli sauce Mixed fish croquettes



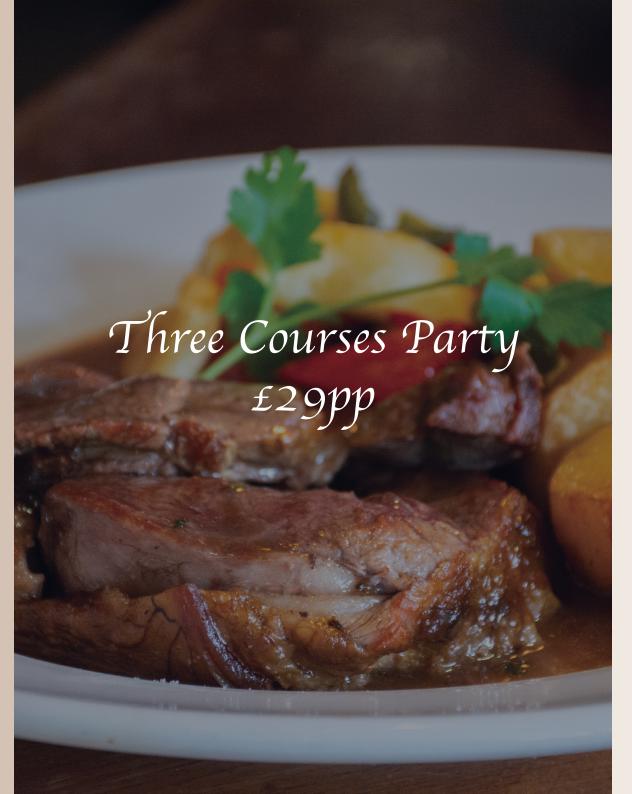
Serrano ham Marinated Olives

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Chicken, seafood and chorizo Paella. (for 40 guests or more Paella will be cooked outside in front of the guests. otherwise served on the buffet table)

Tabulleh salad /Greek salad/ Quinoa and vegetable salad (please choose one)
Selection of farm breads

Goats cheese and vegetable lasagne Mixed fresh leaves and lemon dressing. 10% Service Charge



Starters

Beef tomato soup (or gazpachio)
"Prawns al ajillo" served with fresh crusty bread.
Grilled skewer of beef, blue cheese sauce.

Main Courses Seafood and salmon Paella. Slow roast lamb shank, herb mash, crispy bacon. Grilled halloumi skewer, vegetable quinoa and kale.

Desserts Mini desserts and a selection of cheeses served in Platters to share 10% Service Charge