



Canapes

Pinchos (bite sized skewers)

Melon con jamon

Piel de sapo melon with Serrano ham from Juviles (GF)(DF)

Manchego y membrillo

Award winning Manchego cheese with quince paste (GF)

Gamba al pimenton

King prawn with sweet paprika from La Vera (GF)(DF)

Tortilla/con Manchego/con salmon ahumado

Spanish omelette/with Manchego (V)(GF)/with smoked salmon (GF)

Tomate y mozzarella

Cherry tomato and mozzarella with basil and balsamic (V)(GF)

Chupito de gazpacho

Tomato and cucumber soup, served cold (vegan)(GF)



Montaditos (served on bread)

Jamon y tomate

Serrano ham from Juviles, cured for 16 months with Catalan style fresh tomato (DF)

Salchichon

Spanish salami with garlic, peppercorns and nutmeg

Chorizo Iberico

Paprika sausage from white pigs cured for 2-4 months

Salmon a la francesa

Smoked salmon, spring onion, capers and crème fraiche cream cheese

Valdeon y miel

Blue cheese from Asturias drizzled with honey (V)

Queso de cabra con cebolla

Goat cheese and caramelised onion (V)

Escalivada

Roasted red pepper and aubergine (vegan)(GF available)

Tapenade verde

Green olives blended with pine nuts (vegan)(GF available)

Hummus Pimenton

Chickpea puree with sweet paprika (vegan)(GF available)



Tapas Buffet

Aceitunas

Spanish Manzanilla olives marinated in lemon, rosemary and bay leaf (vegan) (GF)

Jamon Serrano

Serrano ham from Juviles, cured for 16 months (GF)(DF)

Chorizo iberico

Paprika sausage from white pigs cured for 2-4months (GF)

Manchego

Ewe's milk cheese from La Mancha (GF)

Tortilla Española

Classic Spanish omelette with potato and onion (V)(GF)(DF)

Ensalada

Greens with tomatoes, courgette spirals, roasted peppers and balsamic (vegan)(GF)

Ensaladilla Rusa

Potato salad with tuna, egg, olive, carrot and pepper (GF)

Pimientos rellenos

Peppers baked with sherry soaked raisins, olives and capers (vegan)

Pa amb Tomaquet

Baguette rubbed with fresh tomato, extra virgin olive oil and sea salt (vegan)

Pan con aceite

Ciabatta with extra virgin olive oil and sea salt (vegan)

Pan sin gluten

Gluten Free Bread with extra virgin olive oil and sea salt (vegan)(GF)

Tapas Suggestions

Setas al ajillo

Garlic mushrooms cooked with white wine and parsley (vegan)(GF)

Espinacs amb panses y pinyons

Spinach with pine nuts and raisins (vegan)(GF)

Fricando de cigrons

Chickpeas and wild mushrooms (vegan)(GF)

Patatas bravas

Crispy potatoes with a creamy and spicy tomato sauce (vegan)(GF)

Lentejas

Lentils in a rich broth (vegan)(GF)

Pollo a la cerveza

Chicken and peppers cooked in Spanish beer

Pollastre amb prunes i pinyons

Catalan speciality of chicken cooked with brandy, prunes and pine nuts (GF)

Albondigas en su salsa

Spanish meatballs in a rich tomato sauce

Albondigas moriscas

Moorish style meatballs cooked in an almond and saffron sauce

Chorizo y setas al vino

Sweet and spicy chorizo from La Rioja and mushrooms cooked in red wine (GF)

Fricando de vedella

Tender sliced beef cooked with brandy and wild mushrooms (GF)

Gambas Pil Pil

Spicy garlic king prawns (GF)



Our Paella Suggestions (GF)(DF)

with Spanish rice and saffron, authentic seasoning, tomato, onion and peppers

Popular

Chicken and chorizo with butter beans and green beans

Carnivore

Pork chop, chicken thigh, chorizo and beef sausage with green peas

Cuatro cerditos

Pork belly, pork chop, chorizo and sausage with green beans

Vegetariana

Trio of beans with mushrooms, courgettes and snap peas (vegan)

Garbanzos y Setas

Chickpeas and wild mushrooms with mangetout and mushroom broth (vegan)

Coliflor y Esparragos

Cauliflower and asparagus with roasted red peppers (vegan)

Mixta

Chicken, pork, prawns and squid with mangetout

Marinera

Cod, hake, king prawns and squid (no shells or tentacles)

Valenciana

Rabbit, chicken thigh, white beans and flat green beans

Marinera Superior

Hake, king prawns, tiger prawns, mussels, squid and baby cuttlefish



Desserts

Tarta de Santiago

Flourless almond cake- Galician speciality, uniquely spongy and airy (GF)(DF)

Tarta de chocolate

Chocolate cake- moist and soft (vegan)

Mousse de limon

Lemon mousse- light and tangy (contains raw egg white)(GF)

Crema Catalana con galletas

Cinnamon and lemon set custard topped with a biscuit crumb

Tarta con mini mousse

Choice of almond or chocolate cake with mini lemon mousse

Hot Drink Service

We provide a hot drink self service table for 1.5 hrs after
the main meal

Served prepared in large thermal jugs with mugs and
teaspoons

Barista style coffee

Decaf coffee

English tea

Mint tea

Served with milk, oat milk, soy milk, white/brown sugar cubes and stevia

Canapes and Paella (1)

(includes palm leaf plates)

Selection of Canapes

(can be switched)

Melon y Jamon

Piel de sapo melon with Serrano ham

Gamba al Pimenton

King prawn with sweet paprika from La Vera

Queso de Cabra con Cebolla

Goat cheese and caramelised onion (V)

Chorizo Iberico

Paprika sausage from white pigs cured for 2-4months

Tapenade Verde

*Green olives blended with pine nuts, lemon and extra virgin olive oil
(vegan)*

Paellas served streetfood style

Chicken and Chorizo with Butter Beans and Green Beans

Trio of Beans with Mushrooms, Courgettes and Snap Peas (vegan)

Canapes and Paella (2)

(includes palm leaf plates)

Selection of Canapes

(can be switched)

Melon y Jamon

Piel de sapo melon with Serrano ham

Gamba al Pimenton

King prawn with sweet paprika from La Vera

Queso de Cabra con Cebolla

Goat cheese and caramelised onion (V)

Chorizo Iberico

Paprika sausage from white pigs cured for 2-4months

Tapenade Verde

*Green olives blended with pine nuts, lemon and extra virgin olive oil
(vegan)*

Paellas served streetfood style with green salad and ciabatta

Cod, Hake, King Prawns and Squid with Green Peas

Chicken and Chorizo with Butter Beans and Green Beans

Trio of Beans with Mushrooms, Courgettes and Snap Peas (vegan)

Canapes and Paella (3)

(includes crockery and cutlery hire and all serving utensils)

Selection of Canapes

(can be switched)

Melon y Jamon

Piel de sapo melon with Serrano ham

Gamba al Pimenton

King prawn with sweet paprika from La Vera

Queso de Cabra con Cebolla

Goat cheese and caramelised onion (V)

Chorizo Iberico

Paprika sausage from white pigs cured for 2-4months

Tapenade Verde

*Green olives blended with pine nuts, lemon and extra virgin olive oil
(vegan)*

Paellas served on the tables with green salad and ciabatta

Chicken and Chorizo with Butter Beans and Green Beans

Trio of Beans with Mushrooms, Courgettes and Snap Peas (vegan)

Canapes, Tapas and Paella (1)

(includes crockery and cutlery hire and all serving utensils)

Selection of Canapes

(can be switched)

Manchego y Membrillo

Award winning Manchego cheese with quince paste

Tomate y Mozzarella

Cherry tomato and mozzarella with basil and balsamic (V)

Gamba al Pimenton

King prawn with sweet paprika from La Vera

Salmon a la Francesa

Smoked salmon, spring onion, capers and crème fraiche cream cheese

Tapenade Verde (vegan)

Green olives blended with pine nuts, lemon and extra virgin olive oil

Starter Tapas served on table

Spanish olives (vegan)

*Platter of Serrano Ham and Chorizo Iberico with Manchego cheese
(vegan stuffed peppers available as substitute)*

Spanish Omelette (V)

Green salad with tomatoes, courgette spirals and roasted peppers (vegan)

Selection of breads (vegan)

Paellas served on the tables in 55cm paella pans

Chicken, Chorizo and King Prawn with Green Beans and Butter Beans

Chickpea and Wild Mushroom with Snap Peas (vegan)

Canapes, Tapas and Paella (2)

(includes crockery and cutlery hire and all serving utensils)

Selection of Canapes

(can be switched)

Manchego y Membrillo

Award winning Manchego cheese with quince paste

Tomate y Mozzarella

Cherry tomato and mozzarella with basil and balsamic (V)

Gamba al Pimenton

King prawn with sweet paprika from La Vera

Salmon a la Francesa

Smoked salmon, spring onion, capers and crème fraiche cream cheese

Tapenade Verde (vegan)

Green olives blended with pine nuts, lemon and extra virgin olive oil

Starter Tapas served on table

Spanish olives (vegan)

Patatas Bravas (vegan)

Garlic Mushrooms (vegan)

Green salad with tomatoes, courgette spirals and roasted peppers (vegan)

Selection of breads (vegan)

Paellas served on the tables in 55cm paella pans

Chicken and Chorizo with Green Beans and Butter Beans

Chickpea and Wild Mushroom with Snap Peas (vegan)

Canapes, Tapas and Paella (3)

(includes crockery and cutlery hire and all serving utensils)

Selection of Canapes

(can be switched)

Manchego y Membrillo

Award winning Manchego cheese with quince paste

Tomate y Mozzarella

Cherry tomato and mozzarella with basil and balsamic (V)

Gamba al Pimenton

King prawn with sweet paprika from La Vera

Salmon a la Francesa

Smoked salmon, spring onion, capers and crème fraiche cream cheese

Tapenade Verde (vegan)

Green olives blended with pine nuts, lemon and extra virgin olive oil

Starter Tapas served on table

Spanish olives (vegan)

*Platter of Serrano Ham and Chorizo Iberico with Manchego cheese
(vegan stuffed peppers available as substitute)*

Spanish Meatballs

Ensalada Rusa of potato salad with tuna, egg, olive and carrot(GF)

Selection of breads (vegan)

Paellas served on the tables in 55cm paella pans

Chicken, Pork Chop, Squid and King Prawns with Mangetout

Chickpea and Wild Mushroom with Snap Peas (vegan)

Canapes, Tapas and Paella (4)

(includes crockery and cutlery hire and all serving utensils)

Selection of Canapes

(can be switched)

Manchego y Membrillo

Award winning Manchego cheese with quince paste

Tomate y Mozzarella

Cherry tomato and mozzarella with basil and balsamic (V)

Gamba al Pimenton

King prawn with sweet paprika from La Vera

Salmon a la Francesa

Smoked salmon, spring onion, capers and crème fraiche cream cheese

Tapenade Verde (vegan)

Green olives blended with pine nuts, lemon and extra virgin olive oil

Starter Tapas served on tables

Spanish olives (vegan)

Patatas Bravas (vegan)

Spanish Meatballs

Garlic mushrooms (vegan)

Selection of breads (vegan)

Paellas served on the tables in 55cm paella pans

Chicken, Chorizo and King Prawn with Green Beans and Butter Beans

Trio of Beans with Mushrooms, Courgettes and Snap Peas (vegan)

Paella Menus

Served streetfood style with compostable plates

****Add palm leaf plates****

****Add crockery and cutlery****

Menu Popular

***Chicken and Chorizo with Butter Beans and Green Beans
Trio of Bean with Mushrooms, Courgettes and Snap Peas (Vegan)***

Menu Gamba

***Chicken, Chorizo and Prawn with Butter Beans and Green Beans
Trio of Bean with Mushrooms, Courgettes and Snap Peas (Vegan)***

Menu Mixta

***Pork Chop, Chicken, Squid and Prawns with Mangetout
Cauliflower, Asparagus and Roasted Red Pepper (Vegan)***

Menu Seafood

***Cod, Hake, Prawns and Squid with Green Peas
Chickpea and Wild Mushroom with Mangetout (Vegan)***

Menu Complete

***Cod, Hake, Prawns and Squid with Green Peas
Chicken and Chorizo with Butter Beans and Green Beans
Trio of Bean with Mushrooms, Courgettes and Snap Peas (Vegan)***

***ADD 5 CANAPES
ADD GREEN SALAD
ADD CIABATTA***

Classic Spain Tapas Feast
(includes crockery and cutlery hire and all serving dishes)
****Add 5 canapes per person****

Spanish Manzanilla olives (vegan)

*Green Salad with Courgette Spirals, Cherry Tomatoes and
Roasted Red Peppers with a Balsamic Vinaigrette (vegan)*

Spanish Omelette (V)

Spanish Meatballs in a Rich Tomato Sauce

Chicken and Peppers in Spanish Beer

*Chorizo and Mushrooms cooked in Red Wine
(Garlic Mushrooms available as vegan substitute)*

Spicy Garlic Prawns

Patatas Bravas - Crispy Potatoes with Spicy Tomato Sauce (vegan)

Selection of Breads (vegan)

Catalan Tapas Feast

(includes crockery and cutlery hire and all serving dishes)

Add 5 canapes per person

Arbequina Olives (vegan)

Escalivada of roasted red pepper and aubergine (vegan)

Catalan bread with fresh tomato (vegan)

Cauliflower with romesco, nutty red pepper sauce (vegan)

Spinach with raisins and pine nuts (vegan)

*Fricando of tender beef with wild mushrooms brandy and almonds
(vegan version available with chickpeas)*

Meatballs with squid and peas

Chicken with prunes and pine nuts

Evening Food

*Served as a package with the wedding breakfast
All the menus have vegetarian, vegan, gluten free and dairy free
options available*

Cold Spanish Buffet

*Olives, Spanish Charcuterie and Cheese, Spanish
Omelette, Vegan Peppers, Ciabatta*

Spanish Style Baguettes

*Selection of cold filled baguettes
eg serrano ham, chorizo iberico, salami
roasted peppers and aubergines,
goat cheese and caramelised onion*

Patatas Bravas

*Crispy potatoes with creamy and spicy tomato sauce served
with a selection of toppings*

Bikini Toasties

*Ham and Cheese Toasties
(vegan and gf alternative available)*

Bravas and Bikinis