



Canapes

Pinchos (bite sized skewers)(GF)

Melon con jamon

Honeydew melon with Serrano ham

Manchego y membrillo

Ewe's milk cheese with quince paste (V)

Tortilla

Spanish omelette (V)

Tortilla con salmon ahumado

Spanish omelette with smoked salmon

Tortilla con Manchego

Spanish omelette with Manchego cheese (V)

Gamba al pimenton

King prawn with sweet paprika from La Vera

Tomate y mozzarella

Cherry tomato and mozzarella with basil and balsamic (V)

Chupito de gazpacho

Tomato and cucumber soup, served cold (vegan)



Montaditos (served on bread)

Jamon y tomate

Serrano ham with Catalan style fresh tomato

Salchichon Bellota

Spanish salami from acorn fed white pigs

Chorizo Iberico

Paprika sausage from acorn fed white pigs

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)

Chorizo Bellota

Paprika sausage from white acorn fed pigs (GF)

Manchego

Ewe's milk cheese from La Mancha (GF)

Tortilla Española

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

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)(GF)

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)

Fricando de cigrons

Chickpeas and wild mushrooms cooked with brandy and almonds (vegan) (GF)

Patatas bravas

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

Pollo a la cerveza

Chicken and peppers cooked in Spanish beer

Albondigas en su salsa

Spanish meatballs in a rich tomato 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 and wild mushrooms cooked with brandy and almonds (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

Cuatro cerditos

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

Mixta

Chicken, pork, prawns and squid with mangetout

Marinera

Cod, hake, king prawns and squid with green peas

Valenciana

Rabbit, chicken thigh, white beans and flat 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)



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

Chocolate y Limon

Chocolate cake with mini lemon mousse

Tarta y Crema

Almond cake with mini crema catalana

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

Tea

Peppermint 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)

Salchichon Bellota

Spanish salami from acorn fed white pigs

Tapenade Verde

Green olives blended with pine nuts (vegan)

Paellas served streetfood style

Pollo y Chorizo

Chicken thigh and chorizo with butter beans and green beans

Vegetariana

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

Canapes and Paella (2)

(includes palm leaf plates)

Selection of Canapes

(can be switched)

Manchego y Membrillo

Ewe's milk cheese with quince

Gamba al Pimenton

King prawn with sweet paprika from La Vera

Tortilla con Salmon Ahumado

Spanish omelette with smoked salmon

Chorizo Iberico

Paprika sausage from white pigs cured for 2-4months

Hummus Pimenton

Chickpea puree with sweet paprika (vegan)

Paellas served streetfood style with green salad and ciabatta

Pollo y Chorizo

Chicken thigh and chorizo with butter beans and green beans

Marinera Señorito

Cod, hake, king prawns and squid

Vegetariana

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

Canapes and Paella (3)
(includes crockery and cutlery hire)

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 (vegan)

Paellas served on tables with green salad and ciabatta

Pollo y Chorizo
Chicken thigh and chorizo with butter beans and green beans

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

Canapes and Paella (4)
(includes crockery and cutlery hire)

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)

Salmon a la Francesa
Smoked salmon, spring onion, capers and crème fraiche cream cheese

Tapenade Verde
Green olives blended with pine nuts (vegan)

Paellas served on tables with green salad and ciabatta

Pollo, Chorizo y Gamba
Chicken, chorizo and king prawn with green beans and butter beans

Garbanzos y Setas
Chickpea and wild mushroom with snap peas (vegan)

Canapes, Tapas and Paella (1)
(includes crockery and cutlery hire)

Selection of Canapes
(can be switched)

Jamon y tomate

Serrano ham with Catalan style fresh tomato

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

Green olives blended with pine nuts, lemon (vegan)

Starter Tapas served on Tables

Spanish Olives (vegan)

*Platter of Serrano Ham and Chorizo Bellota 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)

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)

Salmon a la Francesa
Smoked salmon, spring onion, capers and crème fraiche cream cheese

Hummus Pimenton
Chickpea puree with sweet paprika (vegan)

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)

Selection of Canapes
(can be switched)

Jamon y tomate

Serrano ham with Catalan style fresh tomato

Valdeon y miel

Blue cheese from Asturias drizzled with honey (V)

Tortilla con Manchego

Spanish omelette with Manchego cheese (V)

Chupito de Gazpacho

Tomato and cucumber soup, served as cold shots (vegan)

Hummus Pimenton

Chickpea puree with sweet paprika (vegan)

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

Patatas Bravas (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)

Tapas and Paella

(includes crockery and cutlery hire and all serving utensils)

Add 5 canapes

Starter Tapas served on Table

Spanish Olives (vegan)

Patatas Bravas (vegan)

Chorizo with Red Wine

Garlic Mushrooms (vegan)

Selection of Breads (vegan)

Paellas served on the Tables in 55cm Paella Pans

Chicken, Pork chop, Squid and Prawns with Mangetout

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

Classic Spain Tapas Feast

(includes crockery and cutlery hire plus all serving bowl and utensils)

Add 5 canapes

Aceitunas

Spanish Manzanilla olives (vegan)(GF)

Ensalada

Green salad with cherry tomatoes, courgette spirals and roasted red peppers with a balsamic vinigrette (vegan)(GF)

Tortilla

Classic Spanish omelette with potato and onion (v)(GF)

Pollo a la Cerveza

Chicken and peppers cooked in beer

Chorizo al vino

*Chorizo and mushrooms cooked in red wine (GF)
(Garlic mushrooms available as vegan option)*

Patatas Bravas

Crispy potatoes with creamy, spicy tomato sauce (vegan)(GF)

Albondigas

Spanish style meatballs in a rich tomato sauce

Pan con aceite

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

Paella Menus

Served streetfood style with compostable plates

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

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

****Serve on the tables in 55cm pans****

Menu Popular

Chicken and Chorizo with Butter Beans and Green Beans

Trio of Bean with Mushrooms, Courgettes and Snap Peas (Vegan)

Menu Cerdo

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

Chickpea and Wild Mushroom with 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 and Asparagus with Roasted Red Peppers (Vegan)

Menu Seafood

Cod, Hake, Prawns and Squid and Green Peas

Chickpea and Wild Mushroom with Snap Peas (Vegan)

Menu Complete

Cod, Hake, Prawns and Squid and 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

EVENING FOOD

Served as a package with the wedding breakfast

All the menus have vegetarian, vegan, gluten free and dairy free options

Cold Spanish Buffet

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

Bikini Toasties

Spanish Style Ham and Cheese Toasties

Bacon Rolls

Smoked Bacon in Ciabattas