

PARTY MENU £22_{PP}

to start

panzanella salad feta, tomato, olives, red onion, cucumber, sherry vinegar dressing, garlic croutons v

mozzarella, parmesan, red onion & thyme flatbread v

charcuterie plate with pickled fennel & caper berries GF

Padrón peppers with sea salt v

halloumi fritters lime mayonnaise v

chicken wings in sweet chilli, coriander & sesame jam

baby chorizo in honey & sherry vinegar GF

followed by

jamón Ibérico croquettes minted pea purée

beef skewers (cooked pink) green mojo dip GF

escabeche meatballs spiced tomato sauce & parmesan GF

garlic & chilli prawns finished with lemon & parsley GF

salmon 'tikka' marinated in yoghurt & red mojo, pickled cucumber GF

lamb koftas mint yoghurt, pickled cucumber GF

mushroom risoni rice shaped pasta, mushrooms, parmesan* & shallot cream sauce v

patatas bravas with aioli v

to finish

churros (2,50pp supplement)

Spanish doughnuts with chocolate sauce

v dish is suitable for vegetarians * We use a premium vegetarian substitute for parmesan GF dish is suitable for a gluten free diet
escabeche food may contain nuts, please advise of any allergies or dietary conditions at the time of order

escabeche