

## CANAPÉS

### Land (meat-lovers)

Grilled pancetta with date and apricot

🌶️ Spiced beef wontons with a sweet chilli dipping sauce

Smooth duck parfait with a fresh red currant sauce

🌶️ Chicken and sweetcorn fritter with a chipotle mayonaise

Mini Albondigas in a fresh tomato and thyme sauce

🍷 Marinated chicken in lime served with a peanut satay sauce

Serrano jamon croquettas served with an allioli

### Sea (fish favourites)

🌶️ Tempura of prawn with a soy, ginger, chilli, dipping sauce

Mini prawn cocktails with a wasabi mayonaise and edamame

Smoked salmon blinis with sour cream

Fried calamaris with allioli

🌶️ Green chilli and lime prawn wontons with sesame seeds

### Garden (suitable for vegetarians)



Mini Gazpacho with parmesan cheese

Mini salmorejo with garlic croutons

Spiced onion bhaji with a smooth mango chutney

Falafel with a fresh mint and yoghurt sauce

Parmesan filo crisp with roasted beetroot and feta cheese

Aranancini balls with a sun-dried tomato and mozzarella



A selection  
of any 5 canapés

**15.00€ per person**


## THE SILVER SELECTION

Any 5 homemade canapes (see canape menu)

### Starter

Freshly cut spanish serrano jamon with a micro salad, warm asparagus and award winning spanish manchego cheese shavings  
or


Salmorejo – famous cold tomato soup from Cordoba (creamy tomato soup with crispy pancetta, quail egg and parmesan cheese shavings)  
or

 Marinated fresh salmon ceviche - tiger milk marinade, sweet red chilli, fresh coriander, pickled red onions




### Main Dishes

Baked fresh locally sourced Lubina in filo pastry with a cream coconut and lime sauce

Baked chicken wellington-supreme of chicken wrapped in puff pastry, serrano jamon, mushrooms, served with a madeira wine jus

 Slow cooked organic cherry tomatoes with feta cheese, basil and olive oil

### Side Dishes

-  All main courses are served with a selection of freshly prepared vegetables
-  - sugar snap peas, glazed baby carrots
-  Baked creamed dauphinoise potato and freshly baked artisan breads.

### Dessert

Glazed raspberry creme brulee with orange liqueur



**65.00€ per person**



## THE GOLD SELECTION

Any 5 homemade canapes (see canape menu)

A selection of homemade Spanish tapas for the table as a starter

Beef Albondigas/meatballs in a rich tomato and thyme sauce

🌶️ Gambas Pil Pil with warm crusty bread

✓ Freshly cut serrano jamon

✓ Award winning sliced manchego cheese

✓ Green pepper and onion tortilla

✓ Spinach and cream cheese croquettes

✓ Marinated Olives

### Main Dishes

Grilled locally sourced Lubina/seabass with wild thyme

Whole roasted finest Spanish fillet steak, sliced and served with a choice of Chimichurri, Bearnaise sauce or peppercorn sauce

✓ Stuffed organic red bell pepper with wild wood mushrooms risotto served with parmesan shavings

Main dishes are served with



Long stem broccoli

Baby carrots

Baked creamed dauphinoise potatoes

Freshly baked artisan breads

### A trio of our homemade desserts

Triple chocolate brownie

Lemon mascarpone with grand marnier

Marinated strawberries, raspberries, blackberries

Vanilla ice cream



**70.00€ per person**





## WEDDING

Any 5 homemade canapes (see canape menu)

### Starter

Smooth chicken parfait with a fresh redcurrant and ginger jam served with toasted brioche and a light lemon and lettuce salad  
Marinated fresh salmon with lime, soy and local manilva wild honey

✓ Stuffed baby red peppers with beetroot and ricotta cheese

### Main Dishes

Grilled locally sourced fillet of dorada with a hollandaise sauce  
Slow cooked shoulder of lamb with local garlic and fresh ginger  
✓ Wild mushroom risotto with parmesan cheese shavings

### Side Dishes

✓ Organic local green beans and fresh baby carrots  
✓ Andalusian pobre slow cooked potatoes with onion, thyme, long green peppers

### Homemade desserts

Triple chocolate brownie with vanilla ice cream  
Baked apple and banana crumble with oats served with fresh double cream  
A selection of local farm cheeses with port wine and freshly baked walnut bread



**70.00€ per person**





## SHOW COOKED BARBEQUE


### Land (meat-lovers)

Whole roasted finest Spanish fillet steak  
served with a choice of Chimichurri, Bearnaise or  
peppercorn sauce  
Marinated sollomillo of Pork kebabs in lemon ,and thyme  
Spicy pinchos chicken fillet skewers  
Prime Argentinian sausages




### Sea (fish favourites)

Grilled fresh salmon fillets with lemon and olive oil  
Grilled skewer of king prawns in shell with allioli




### Garden (suitable for vegerarians)

 Grilled skewer of aubergine , courgette ,red onion with a fresh  
walnut and garlic pesto sauce

### Sides

 Tabouleh couscous with soft dried fruits, lemon , fresh mint.  
 Hot baby minted new potatoes with butter.  
 Freshly baked artisan breads

### Salads

 Caesar salad-Romaine lettuce ,garlic croutons ,caesar dressing  
freshly grated parmesan cheese  
 Greek salad-Organic spanish tomatoes ,cucumber ,red onion ,  
flaked feta cheese ,black olives  
 South american coleslaw-white and red cabbage , carrot, lime  
juice , fresh coriander , mayonaise

### A trio of our homemade desserts

Chocolate and dark Jamaican rum mousse  
Organic apple and blueberry crumble  
Marinated strawberries , raspberries  
Vanilla ice cream



**50.00€ per person**



## A TASTE OF SPAIN

### 2 Show cooked traditional Paellas

Spanish paella carne/meat chicken thigh, chorizo sausage, belly of pork, organic sweet red peppers, rice

Spanish paella pescado/mariscos/fresh fish and shellfish, mussels, clams, cod, king prawns, organic sweet yellow peppers, rice

Freshly cut lemons

✓ Freshly baked artisan breads

### Salads

✓ A selection of mixed lettuce leaves-romaine, rocket, oakleaf, balsamic and olive oil dressing

✓ South american coleslaw - red and white cabbage, grated carrot, fresh lime juice, coriander, mayonaise

✓ Organic spanish tomato salad with garlic and parsley



**30.00€ per person**



## HOG ROAST

### The Hog

- 🍷 Including homemade almond and apricot stuffing
- Crackling
- Apple sauce

### Sides

- ✓ Spanish tomato and feta cheese salad with black olives
- ✓ Roasted vegetable couscous with rosemary and thyme
- ✓ South american coleslaw – red and white cabbage, grated carrot, lime juice, coriander, mayonaise
- ✓ Mixed lettuce leaf salad – romaine, roquette, oakleaf, balsamic vinegar and olive oil
- ✓ Freshly baked artisan breads



(cooking time 7 hours)

**30.00€ per person**



## REFUEL

### Sliders

Wagyu Beef Mini Burger on Toasted Brioche Bun | French Fries

✓ Slow Cooked Pulled Pork with Glazed Pepper Honey

✓ Beetroot Burger on Toasted Brioche | Tomato & Ginger Chutney

Spicy Argentinian Sausage with Dijon mustard, Soft bun

### Middle Eastern

✓ Marinated Lamb Kofta | Tabouleh | Mint Yoghurt

✓ Falafel on Toasted Flat Bread | Zesty Lemon & Yoghurt

✓ Baby Red Pepper stuffed with Local Goat Cheese | Citrus Greens

### Global

✓ Marinated Jerk Chicken with Tomato Salsa

✓ Chicken Skewer Piri Piri

Marinated Goujons of Breaded Rosada (white fish) with a  
Cucumber and Caper Mayo

French Fries

### Mexican

✓ King Prawn or Chicken Fajita | Pico de Gallo & Guacamole

Slow Roasted Pulled Pork Tacos with Fresh Coriander

✓ Quesadilla | Mushroom & Cheddar on Corn Flour Tortilla



Choice of 5

**30.00€ per person**

Choice of 2

**15.00€ per person**