

TAPAS & BUFFET PARTY MENU

TAPAS SELECTION

served from the kitchen

Charcoal seared beef, chimichurri (gf)
Salt cod croquetas
Mini pork sliders
Paella

Stuffed aubergine, pine nuts & manchego (v)
Pan fried hake, clams with fresh herb & anchovy dressing (gf)
Gazpacho (v, gf)

Chicken romesco with flaked almonds

£26.50 per head

BUFFET SELECTION

served from chafing dishes

Braised shin of beef, paprika & saffron stew

Chorizo, morcilla & pork belly with butterbeans, white wine & thyme

Patatas bravas baby gem lettuce, olive oil & parsley (v, gf)

Baked hake with tomatoes, olives, fennel & capers (gf)

Steamed mussels with sherry & parsley (gf)

Homemade Spanish bread (v)

£23.50 per head

traditional whole jamón

5J Ibérico acorn fed Jabugo ham Carved by our Jamón Master Priced on weight

v - vegetarian gf - gluten free allergen information available on request a discretionary 10% service charge will be added to parties of 6 or more

