

PARTY MENU

starters

CHEF SALAD

MIXED HERB & LEAF, ASPARAGUS, AVOCADO, BEETROOT & CRISPY TOFU

SIZZLING KING PRAWNS

WITH GALIC, CHILLI & SPANISH VIRGIN OLIVE OIL

SERRANO HAM RESERVA DO TERUEL

MANCHEGO CHEESE & WALNUTS

main course

ROASTED AUBERGINE

STUFFED WITH BASMATI RICE, MOZZARELLA & PINE KERNELS

BAKED SEA BASS FILLET

WRAPPED IN A BANANA LEAF, ON A BED OF PANADERA POTATOES & FRENCH BEANS

BRAISED HAM HOCK

BOILED POTATOES, ROASTED PEPPERS, TOMATOES, OLIVE OIL & SMOKED PAPRIKA

dessert

MEDLEY ICE CREAM

VANILLA POD, PISTACHIO & CINAMON

CREME BRULLE

ESPRESSO & BAILEYS

SPANISH ALMOND TART

HAZELNUT ICE CREAM & ROASTED ALMONDS

38.50£

PLEASE SPEAK TO A MEMBER OF THE STAFF IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE.
OUR KITCHEN IS NOT ALLEGERN FREE!

ALL PRICES ARE INCLUSIVE OF VAT A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.