



CATERING MENU

Canapes

- Gorditas - prunes wrapped in bacon, skewered (2-3 pieces per person)
- Oak-smoked salmon and cream cheese blinis with fresh greens
- Skewers of chorizo, roast potato and roast red pepper with rocket and aioli
- Crostini with Baba ghanoush, pomegranate seeds and coriander (vegan)

Charcuterie platters

- serrano ham
- manchego cheese
- chorizo
- olives
- crusty bread
- olive oil/balsamic vinegar

Paella

- Paella Valenciana - traditional Valencian paella with halal chicken, runner beans and butter beans, topped with rosemary and cooked to a perfect rice crust
- Seafood Paella - tiger prawns, squid, NZ green lip mussels and Irish rock mussels. Cooked with a base of roast red pepper and onions.
- Vegetarian/Vegan Paella - 11 different seasonal vegetables, thinly sliced and slow-fried to bring out the natural sweetness, with a vegan stock

All paellas are halal and gluten-free

Salads

- Mixed green salad
- tomato, red onion and rocket salad

Desserts

We use The Dessert Deli (www.thedessertdeli.co.uk); please look at their website. We recommend either shot-glasses or tea cups. Please note their flavours change with the seasons (chocolate mousse and banoffee cheesecake are always in though)