



FESTIVAL DINING - SPANISH



Important Information

Group Sizes & Prices

Our Festival Dining offering requires a minimum of 50 people at £45 + VAT per person.

On The Day

Food served outside with dressing, firepits and games.

Nibbles

Fried padron peppers

Small, sweet, fiery peppers (GF, VE)

Roasted chorizo

Spanish style spicy sausage (GF)

Calamari with aioli

Battered calamari rings with a garlic & lemon mayonnaise



Mains

Herby meatballs, Sofrito sauce

Beef meatballs, sage & rosemary olive oil, served in a roasted tomato sauce

Spanish chicken, chorizo & olives

Sauteed chicken with garlic & paprika in a roasted tomato sauce finished with Spanish olives (GF)

Tortilla de patatas

Sauteed scallops of potato, peppers & spinach baked in a seasoned egg mix (V, GF)

King prawn, mussels & squid paella

Traditional paella toasted with saffron, King prawns, mussels & squid pieces, finished with white wine & lemon (GF)



Sides

Patatas Bravas

Paprika scented diced potatoes tossed in a roasted tomato sauce (VE)

Patatas a lo pobre

Sliced sauteed potatoes with peppers & onions (VE, GF)

Saute kale & chard with smoked paprika

Sauteed freshly picked kale, charred & seasoned with smoked paprika (VE, GF)



Salad Station

Tossed salad

(VE, GF)

Cannellini bean, roasted red pepper & spinach

(VE, GF)

Mediterranean potato salad

Baby new potatoes, marinated olives, sundried tomatoes, fresh basil & an olive oil dressing (VE, GF)

Desserts

Cut fruit

Crème Catalan

Baked vanilla custard with caramelised sugar (V, GF)

Churros with chocolate sauce

Deep fried cinnamon, sugar-coated doughnuts with warm chocolate sauce (V)



Drinks Options

Salsa your way through the night!

Add one of our fantastic drinks carts to compliment your evening. Take a look at our Thirst Quencher menu for options and prices.