

WE PREPARED THE FOLLOWING BESPOKE MENU FOR A 140 GUEST WEDDING
RECEPTION LUNCHEON FOLLOWED BY EVENING TAPAS IN DORSET

PRICE £34 PER HEAD

CANAPÉS

GAZPACHO

Light refreshing Spanish cold soup with tomato, green pepper, cucumber, bread, garlic, olive oil, salt, vinegar

DATILES CON BEICON

Sweet pitted dates wrapped with bacon and fried in olive oil

EMPANADA DE ATUN CON TOMATE

Typical Valencian savoury cake with handmade Spanish pastry filled with tuna, tomato, pine nuts and egg

MASA QUEBRADA DE CHORIZO

Handmade Spanish shortcrust pastry topped with chorizo, slow cooked onion and goats cheese

HOJALDRE DE SALMON Y QUESO

Puff pastry base with creamed cheese, smoked salmon, chives and scallion leaves

STARTERS

PAN CON TOMATE

Slices of fully acorn fed Iberian pata negra ham with handmade bread and tomato spread

ENSALADAS

3 salads

LEVANTE SALAD

Tomatoes, spring onion, Manchego curado cheese, black and green olives, fresh oregano

PASTA SALAD

With sweetcorn, beetroot, red pepper, spring onion, cherry tomatoes, grated carrot, avocado, mayonnaise

GREEN SALAD

Walnuts, croutons, sweetcorn, scallions, avocado and fresh assorted salad leaves

MAINS

MEAT PAELLA

With chicken thigh and pork ribs

SEAFOOD PAELLA

With large whole tiger prawns, cocktail prawns, squid, mussel meat, cockle meat, fresh mussels, fresh clams

VEGETABLE PAELLA

With 7 seasonal vegetables

(all served with lemon wedges and bread)

DESSERTS

INDIVIDUAL ETON MESS

(Served as the main dessert)

CHOCOLATE BROWNIES

FRESH FRUIT

TEA AND COFFEE

SERVED WITH HANDMADE TRADITIONAL VALENCIAN PASTRIES

COCADAS

Baked sweetened dessicated coconut balls

PALMERAS

All butter puff pastry palm leaf shaped biscuits with a touch of cinnamon

PASTISSETS

Handmade pastry made with aguardiente (ouzo) filled with caramel sweet potato

EVENING TAPAS

ALBONDIGAS (served hot)

Mixed pork and beef meatballs in a tomato and basil sauce

COCA DE ESPINACAS

Spanish pastry filled with spinach, brie and onion

QUESO CON MERMELADA

Slices of goats cheese topped with handmade marmalade

CROQUETAS DE POLLO (served hot)

Chicken and caramelised onion in smooth béchamel deep fried in a crispy coating

TORTILLA DE PATATA

Thick potato and onion Spanish omelette

TOMBET (served hot)

Typical Valencian lamb dish with melt in the mouth chunks of lambs breast slow cooked in olive oil and a touch of garlic

MINI BOCADILLOS

Small shaped handmade bread rolls with various fillings

HANDMADE BREADS

FRESH SALADS