

# Party menu

2 course £22    3 course £28  
(For tables of 8 and more)

## Starters

### V Trio fungi

Oyster, button and chestnut mushrooms in a rich creamy gorgonzola sauce, served on a garlic and herb crouton

### Lamb kofta

Minced lamb rolled in fresh herbs and mint cooked on our char grill, served with fresh tzatziki and rocket

### Calamari fritti

Lightly dusted squid rings, deep fried seasoned with cracked black pepper, alioli and lemon

### GF Sweet potato tortilla

V Our variation on the classic spanish omelette with sauteed sweet potato onion, provolone cheese and spinach bound together with eggs

### GF King prawn pil pil

D Whole king prawns pan fried with fresh chilli, paprika and garlic, finished with white wine and fresh parsley

### GF Greek salad

V Mixed salad leaves, tomato, cucumber, onion, marinated olives and feta cheese

## Tapas for the table

For your first course your whole table can replace your starters with 'tapas for the table' which is a selection of mixed tapas, rustic breads, dipping oils and marinated olives, served across the table for all to share

## Side orders (Not included in set menu price)

Marinated olives GF V D	3.95	Garlic & paprika potatoes GF V D	3.95
Marinated olives & Feta GF V	3.95	Warm rustic bread V D	1.95
Roasted mediterranean veg GF V D	3.95	Bread, olive oil & aged balsamic V D	3.95
Saffron infused rice GF D	3.95	Side salad GF V D	3.95
Skin on chips GF V D	2.95	Leaf salad GF V D	2.95
Sweet potato fries V D	3.95	Greek flat bread V D	1.95
Garlic bread V	3.95		

*All of our dishes are made to order using local supplied and fair trade products where possible*  
*We do not list all of our ingredients in our dishes, please discuss any dietary requirements with a member of staff*  
fish may contain bones    D denote dairy free    V denotes vegetarian    GF denotes gluten free

# Main Course

## Linguine polpette

Linguine pasta with mini italian beef meatballs in a tomato, basil and red wine sauce

## Gnocchi alla pesto

Mini italian potato dumplings with fresh green pesto, chicken, sun dried tomatoes, finished with parmesan shavings and pine nuts

**V** (Vegetarian option with mushrooms)

## Agnolotti arragosta

Fresh handmade pasta shells filled with lobster in a cream and white wine sauce, finished with tiger prawns and a touch of lemon

## Pollo valenciana

Chicken breast, red peppers and chorizo sausage slow roasted in a cream and smokey paprika sauce, served with saffron infused rice

## Moroccan chicken kebabs **GF**

Char grilled chicken skewers marinated in morrocan spices with red peppers and courgette, harissa yogurt, mixed salad and moroccan rice

## Paella (for 2 people) **GF**

A spanish family classic, king prawns, chorizo chicken thigh, tiger prawns squid, mussels, saffron infused rice, roast peppers and peas  
(Vegetarian option available for 1 person)

## Fideua

A paella using saffron infused pasta noodles instead of rice, with tiger prawns, squid, mussels, roast peppers and green peas finished with aioli  
**V** (Vegetarian option with roast vegetables)

## Seabass **GF**

Pan fried seabass fillet on a bed of saffron rice, mushrooms, baby spinach, smoked pancetta and roasted red peppers

(Pescatarian option available without pancetta) **P**

## 8oz Beef Fillet (£10 surcharge)

28 day air dried beef, cooked to your liking, with garlic and paprika potatoes and mixed salad

## Steak sauces 3.95

Paprika and chorizo

Chimichurri **GF D**

Creamy gorgonzola

Peppercorn and brandy

Garlic and herb butter **GF**

# Desserts

## Panna cotta **GF**

A creamy lemon infused panna cotta, dried raspberries and lemon curd

## Tarta de santiago **V GF**

A galician style almond cake, served with toasted almonds, honey and vanilla gelato

## Tiramisu **V**

Layers of coffee soaked savoiardi biscuits, vanilla mascarpone, amaretto infused cream, finished with a dusting of coco powder

## Chocolate and hazelnut tart **V**

A pastry case filled with dark chocolate and hazelnut ganache, served with hazelnut brittle and hazelnut gelato

## Dulce de leche cheesecake

A biscuit base with vanilla infused whipped mascarpone, dulce de leche sauce, caramel shard and chocolate shavings

## Trio of cheese

Manchego, provolone and goats cheese, served with sun dried tomato and roast pepper chutney, quince jelly and rustic crackers