

# The Spanish Table

£47 ONE COURSE

MINIMUM 25 GUESTS | ALL DIETARIES CATERED | CHOOSE ONE STARTER SHARING BOARD | FIVE MAIN OPTIONS | FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS & BOWLS |

## Starter Sharing Boards

### Seafood Platter

Marinated Anchovies, Calamari Fritti, Aioli, Smoked Mackerel, Barra de Pan

### Charcuterie & Cheese Board

Jamón Ibérico, Salami, Chorizo, Lomo, Manchego, Cabrales, Almonds, Barra de Pan

### Vegetable Fritter Platter

Courgette Fritters, Romesco Sauce, Aubergine Bites Drizzled with Honey, Barra de Pan

### Tortilla Board

Spanish Potato Tortilla, Salami, Chorizo, Serrano Ham, Olives, Barra de Pan

## Mains

Grilled Lamb Chops, Garlic, Rosemary, Olive oil, Lemon Wedges |

Chicken and Chorizo Paella, Chicken, Spicy Chorizo, Saffron-Infused Rice, Vegetables |

Vegetable Paella, Seasonal Vegetables, Rice, Saffron (ve) | Beef Albondigas, Meatballs, Tomatoes & Red Wine Sauce | Grilled Pork Skewers Paprika, Cumin, Garlic, Smokey Sauce |

Cochinillo Asado, Slow-roasted Pork, Crackling | Tortilla Española, Potato Tortilla,

Onions, Egg (v) | Pechuga de Pollo, Chicken, Lemon, Garlic, Light Batter |

Stuffed Piquillo Peppers, Rice, Spinach, Manchego Cheese (v) | Grilled Asparagus, Smoky,

Nutty Romesco Sauce (ve) | Pollo al Ajillo, Chicken, Garlic, White Wine Sauce |

Garbanzos con Espinacas Chickpeas, Garlic, Smoked Paprika, Cumin, Fresh Spinach (ve) |

Bistec a la Plancha, Marinated Skirt Steak, Chimichurri | Estofado de Ternera, Beef Stew,

Carrots, Onion, Wine | Pisto Manchego, Spanish Ratatouille, Courgette, Aubergine, Bell

Peppers, Onions, Fried Egg (v) | Presa Ibérica, Pork Medallion, Smokey Pimenton Sauce

**Served with Garlic Aioli, Ensalada Mixta, Pan with Olive Oil & Sea Salt,  
Patatas Bravas, Olives**