

PAELLA MENU A

Authentic Slow-Cooked Spanish 'Chicken' Paella

Infused with Spanish saffron, thyme, red bell peppers, peas, green beans, classic bomba paella rice with tender pieces of chicken thighs fillets and garnished with fresh parsley and lemon

Served with:

Rustic French Stick & Butter

Mixed Leaf Green Salad

£10.95 per person

PAELLA MENU B

Authentic Slow-Cooked Spanish 'Chicken & Chorizo' Paella

Infused with Spanish saffron, fresh thyme, red bell peppers, peas, green beans, classic bomba paella rice with tender pieces of bone-in chicken thighs OR chicken thigh fillets and traditional Spanish hot OR smoked chorizo and garnished with fresh parsley and lemon

Served with:

Rustic French Stick & Butter

Choice of 2 Salads

Choice of 2 Freshly Made Desserts

£12.95 per person

ALL PRICES EXCLUDE VAT

All above price are per head, a minimum number of 80 guests are required
(We can accommodate smaller numbers but there is likely to be a surcharge)



PAELLA MENU C

Authentic Slow-Cooked Spanish 'Seafood' Paella

Infused with Spanish saffron, fresh thyme, red bell peppers, peas, green beans, classic bomba paella rice with head-on king prawns, mussels, clams, squid and fresh cod garnished with fresh parsley and lemon

Served with:

Rustic French Stick & Butter

Choice of 2 Salads

Choice of 2 Freshly Made Desserts

£13.95 per person

PAELLA MENU D

Authentic Slow-Cooked Spanish 'Signature' Paella

Infused with Spanish saffron, thyme, mixed bell peppers classic bomba paella rice with tender pieces of chicken thigh fillets, pork sausage, head-on king prawns, mussels, clams, squid and traditional Spanish chorizo and garnished with fresh parsley and lemon

Served with:

Rustic French Stick & Butter

Choice of 2 Salads

Choice of 2 Freshly Made Desserts

£14.95 per person

Professional Waiter/Waitress Hire - £12.00 per staff member per hour
China Plate & Cutlery Hire - £1.00 per person



AVAILABLE SALADS

Classic Caesar Salad with Pan Fried Croutons & Parmesan Shavings

New Potato, Sour Cream & Chive Salad

Mixed Leaf Salad with Feta Cheese & a Balsamic Oil Dressing

Lemon, Coriander & Mint Couscous

Pesto & Rocket Penne Pasta Salad

Spicy 3 Bean Salad with a Fresh Chilli Dressing

Traditional Chunky Coleslaw

Char Grilled Mixed Vegetable Salad

Mixed Pepper & Sun Dried Tomato Mixed Leaf Salad

Tomato & Mozzarella Salad with a Basil Oil Dressing

Tuna & Sweetcorn Farfalle Pasta Salad

Chilled Spicy Rice with Fresh Chilli & Grilled Mixed Vegetables

AVAILABLE DESSERTS

Banoffee Pie

Cherry & Almond Bakewell

Lemon Tart

Fresh Tropical Fruit Salad

Chocolate Truffle Torte

Milk Chocolate Tart

Mixed Berry & Vanilla Cheesecake

Bramley Apple Tart

Traditional Carrot Cake

Chocolate Pecan Pie

British Strawberries & Cream

Chocolate & Mascarpone Tiramisu

Seasonal Exotic Mixed Fruit Tart

Choux Pastry Profiteroles Filled with a Chantilly Cream

Selection of British Cheeses, Biscuits, Celery & Mixed Grapes (£1.00 per person supplement)

