

## 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

Dressed Mixed Green Leaf Salad

**£11.95 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 chicken thigh fillets and traditional Spanish 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**

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### 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, fresh mussels, fresh 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

**£15.95 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, fresh mussels, fresh clams, squid and traditional Spanish 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

**£17.95 per person**

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Professional Waiter/ Waitress Hire - £12.00 per staff member per hour

White China Plate & Stainless Steel Cutlery Hire - £1.00 per person

White Linen Napkin Hire - £1.25 each



## 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

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## 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)

