

PAELLA



TAPAS

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ej marinated olive

Spanish omelette

Hummus and tall tortia

TRADITIONAL PAELLA

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Chef pella cooked to order

Pancetta, Free range chicken, king prawns, Pembroke mussels & Baby squids,

French bean, sweet peppers and fresh herbs

VEGETABLE PAELLA

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Chef pella cooked to order

Shallots, garlic, sweet peppers, endive, beans, peas and fresh herbs

PAN FRIED PAPRIKA CHICKEN BREAST

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Served on the side if your not a vegetarian, but not a fish fan either

SALADS

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Beef tomato with scallions, balsamic and cold pressed olive oil

Green rocket and watercress salad

A selection of homemade rustic breads

DESSERTS

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Churros with mocca chocolate expresso

Tres leches cake (traditional 3 milk sponge pudding)
with macerating summer berries

Passion fruit cheese cake

£30.50 a head

Included within this cost

The chef, paella pan, buffet table linen, paper napkins, cutlery & crockery.

ADDITIONAL COSTS:

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Waiting staff @ £12 an hour

Full glass hire @ .33p an item

All prices exclusive of vat