



NIBBLES

FRESHLY BAKED COUNTRY LOAD & MARTINATED OLIVES

STARTERS

CROQUETAS SELECTION

Beef Cheek, Sweet Potato & Chanterelle Mushroom (vg), Spinach & Idiazabal Cheese (v) & Serrano Ham Served with Smoked Paprika Mayo & Red Pepper Relish

CRISPY FRIED CALAMARI

Buttermilk Baby Squid, Squid Ink Alioli & Spicy Tomato Sauce

CHICKEN SKEWERS (c)

Middle Eastern Marinated Chicken Skewers with Siracha Mayo

GOAT'S CHEESE SALAD (c)(v)

Gratinated Goats Cheese, Picked Red Onion, Sun-dried Tomatoes, Black Olives, Crumbled Candied Walnuts & Honey Mustard Dressing

MAIN COURSE

CHICKEN CADIZ (c*)

Gratinated Chicken, Creamy Almond Sauce, Toasted Almonds, Wilma's Gouda Cheese & Deep Fried Potato Cubes

SLOW BRAISED BEEF (c*)

Slow Braised Cahillanes Beef in Rioja, Mashed Potato & Crispy Onions

BASQUE STYLE HAKE (c*)

Hake Fillet, Parsley Verde Sauce, Basil & Spinach Mashed Potato & Green Beans

NUT LOAF (vg)(v)

Chickpeas, Sweet Potato & Walnut Nut Loaf with Sweet Potato Wedges & BBQ Sauce

DESSERT

CHOCOLATE BROWNIE

Vanilla Ice-cream & Chocolate Sauce

PANNA COTTA (c)

Buttermilk Panna Cotta & Cinnamon Biscotti & Mixed Berry Coulis

SELECTION OF ICE-CREAM (c)

- TEA & COFFEE -

(c) (c) Gluten Free (c*) Can be adapted to be Gluten Free (v) Vegetarian (vg) Vegan

- GROUP MENU €38 PP -
24 hours notice required