

CHEF
Lopez

The image features a stylized signature 'Lopez' in a bold, black, cursive font. Above the 'L' is the word 'CHEF' in a red, serif, all-caps font. Below the signature, there is a black silhouette of a chef's hat and three small black circles, suggesting a professional or culinary theme. The entire graphic is set against a white background with a thin orange border.

Silver Package - Modern European Feasting Style Menu

Bread & Dips

Homemade Flatbread – Layered with smoked aubergine zaalouk, onion, sumac, extra virgin olive oil, coriander, and lemon

Sharing Starters

Burrata Salad With Heritage Tomato, Red Onion – Garlic, olive oil, and aged balsamic

Crushed Baby Cucumbers – Thai fish sauce and peanuts

Main Meat Options

(Choose 1)

Pork Belly Porchetta – Rolled, herb-stuffed, and slow-roasted until crispy-skinned and melt-the-mouth

Smoked Jerk Pork Shoulder – 12-hour slow-smoked with authentic Jamaican jerk marinade, scotch bonnet heat, allspice, and Caribbean aromatics

Whole Grilled Spatchcock Chicken – Jalapeño, whole lime, coriander, parsley, mint, garlic, honey, and extra virgin olive oil rub

Main Sausage Options

(Choose 1 – Mandatory)

Homemade Spanish Chorizo Sausage

Homemade Peppercorn & Fennel Sausage

Main Fish & Seafood Options

(Choose 1)

Whole Grilled Sea Bream – Stuffed with fennel, lemon, and herbs, cooked over open flame

Miso Glazed Salmon – Grilled with samphire, rocket, and ponzu dressing

Main Vegan/Vegetarian Main

(Choose 1)

Miso Glazed Aubergine – Pomegranate, coriander, and sesame

Hispi cabbage, smoked cannellini beans, feta and chimichurri

Vegetable Sides

(Choose 2)

Charred Asparagus – With guanciale and romesco sauce

Seasonal Greens – With salted anchovy, chilli, confit garlic, and butter emulsion

Charred Tenderstem Broccoli – With chilli, spring onions, and sesame sauce

Roast Squash, Watermelon & Mixed Leaf Salad – Sliced red onions, sumac, and pomegranate molasses

Charred Beetroot – With vegan feta, miso tofu cream, and toasted seeds

Grilled Corn on the Cob – With chipotle mayo, tajín, and queso fresco

Potato & Carb Sides

(Choose 1)

Beef Dripping Aioli with Roast New Potatoes – Finished with lime

Spanish Triple Cooked Potatoes – With bravas sauce

Truffle Mac & Cheese – With brioche crumb

Cauliflower Cheese – With cassava crumb

Gold package - Modern European Feasting Style Menu

Bread & Dips

Smoked Bone Marrow Butter – Served with warm soda bread, caper & herb rémoulade

Sharing Starters

Burrata Salad With Heritage Tomato, Red Onion – Garlic, olive oil, and aged balsamic

Crushed Baby Cucumbers – Thai fish sauce and peanuts

Main Meat Options

(Choose 1)

16-Hour Hot Honey Smoked Brisket – low and slow Texas-style smoked brisket, finished with a sweet-heat glaze for the ultimate tender bark and smoky finish

Butterflied Lamb Shoulder – Rosemary, garlic, sea salt, pepper, olive oil, lemon, and chimichurri dip

Harlem Buttermilk Fried Chicken – Crispy Southern-style fried chicken served with fluffy buttermilk biscuits, rich sausage and double cream gravy, and tangy homemade pickles

Whole Mexican Pork Al Pastor – Slow-cooked on the spit with achiote and pineapple, served with onion and coriander salsa, charred pineapple, and corn tortillas

Main Sausage Options

(Choose 1 – Mandatory)

Homemade Venison, Honey & Garlic Sausage

Homemade Kimchi & Beef Sausage – Korean-inspired, fermented kimchi with premium beef

Main Fish & Seafood Options

(Choose 1)

Spanish Grilled Octopus – Ratte potatoes, capers, roast piquillo peppers, lemon, paprika, and parsley

Grilled Prawns Pil Pil – Garlic, chilli, paprika, and extra virgin olive oil, finished on the plancha

Main Vegan/Vegetarian

(Choose 1)

Wild Mushrooms with Black Garlic – Onion soubise, cavolo nero, creamy polenta, and herb oil

Miso Glazed Aubergine – Pomegranate, coriander, and sesame (entry)

Whole Roast Harissa Cauliflower – With chickpea, potato, and spinach coconut curry

Vegetable Sides

(Choose 2)

Charred Asparagus – With guanciale and romesco sauce

Seasonal Greens – With salted anchovy, chilli, confit garlic, and butter emulsion

Charred Tenderstem Broccoli – With chilli, spring onions, and sesame sauce
Roast Squash, Watermelon & Mixed Leaf Salad – Sliced red onions, sumac, and pomegranate molasses
Charred Beetroot – With vegan feta, miso tofu cream, and toasted seeds
Grilled Corn on the Cob – With chipotle mayo, tajín, and queso fresco

Potato & Carb Sides

(Choose 1)

Beef Dripping Aioli with Roast New Potatoes – Finished with lime

Spanish Triple Cooked Potatoes – With bravas sauce

Truffle Mac & Cheese – With brioche crumb

Cauliflower Cheese – With cassava crumb

Silver package - South American Asado

Feasting Style Menu

Sharing Starters - (Served on arrival)

Cortado cuchillo Empanada (one per person)

Berenjenas al Escabeche (Pickled Eggplant)

Baked mushrooms with Chimichurri

Provoleta queso con patatas (Cheese with baked potatoes)

Feasting Style BBQ Mains

Mains to share -

Vacio Beef (Bavet Steak from Argentina)

Creole sausages

Pork - Secreto de cerdo

Pork ribs

Marinated chickens wings

Whole mackerel

Roast seasonal veg

Sauces -

Chimichurri

Creole sauce

Sides -

Baked potatoes

Truffle smash potato

Argentinian salad with eggs, onion and tomato

Green salad

Grilled seasonal vegetables

Gold package - South American Asado

Feasting Style Menu

Sharing Starters - (Served on arrival)

Cortado cuchillo Empanada (one per person)

Berenjenas al Escabeche (Pickled Eggplant)

Baked mushrooms with Chimichurri

Provoleta queso con patatas

Feasting Style BBQ Mains

Mains to share -

Ribeye

Creole sausages

Pork - Molleja (sweet breads)

Slow cooked beef ribs

Slow cooked pork, Sous vid

Whole salmon

Roast Seasonal veg

Sauces -

Chimichurri

Creole sauce

Sides -

Baked potatoes

Truffle smash potato

Argentinian salad with eggs, onion and tomato

Green salad

Grilled vegetables

Modern European Buffet Style menu

Buffet set up

Meat Options

(Choose 1)

Pork Belly Porchetta – Rolled, herb-stuffed, and slow-roasted until crispy-skinned and melt-in-the-mouth

Smoked Jerk Pork Shoulder – 12-hour slow-smoked with authentic Jamaican jerk marinade, scotch bonnet heat, allspice, and Caribbean aromatics

Whole Grilled Spatchcock Chicken – Jalapeño, whole lime, coriander, parsley, mint, garlic, honey, and extra virgin olive oil rub

Sausage Options

(Choose 1 – Mandatory)

Homemade Spanish Chorizo Sausage

Homemade Peppercorn & Fennel Sausage

Fish & Seafood Options

(Choose 1)

Whole Grilled Sea Bream – Stuffed with fennel, lemon, and herbs, cooked over open flame

Miso Glazed Salmon – Grilled with samphire, rocket, and ponzu dressing

Vegan/Vegetarian Main

(Choose 1)

Miso Glazed Aubergine – Pomegranate, coriander, and sesame

Hispi cabbage, smoked cannellini beans, feta and chimichurri

Salad bar – build your own

Potato salad

Heritage tomatoes

Red onions

Pickles

Lettuce

Rocket

Grated carrots

Cucumber

Cheese

Dressings - Vinaigrette - caesar - olive oil - balsamic

South American Asado

Buffet style menu

Buffet set up

Mains

(Choose 4)

Vacio Beef

Creole sausages

Pork - Secreto de cerdo

Low cooked beef ribs

Pork ribs

Marinated chickens wings

Seabream

Whole mackerel

Seasonal vegetables

Sauces -

Chimichurri

Creole sauce

Salad bar – build your own

New potatoes with rosemary, garlic and extra virgin olive oil

Heritage tomatoes

Charred corn

Red onions

Pickles

Lettuce

Rocket

Grated carrots

Cucumber

Cheese

British Hog Roast

Street Food Style

Traditional British Hog roast, whole pork with sage and onion stuffing served in your choice of bread (flour bap, baguette or wrap) topped with apple sauce or BBQ

Veg/Vegan alternative available

Salad bar – build your own

Potato salad

Heritage tomatoes

Red onions

Pickles

Lettuce

Rocket

Grated carrots

Cucumber

Cheese

Or

Jamaican Jerk Hog Roast – A succulent whole pig marinated in a vibrant blend of jerk spices, slow-cooked to perfection until tender and bursting with bold, smoky flavors.

Served with a choice of bread – soft, pillowy Coco Bread, crispy flour baps, or hearty wraps, and topped with your choice of tangy mango chutney or a sweet and spicy BBQ jerk sauce.

Accompanied by classic Jamaican sides:

Rice and Peas – Fragrant coconut rice cooked with kidney beans and fresh thyme, a flavorful, satisfying side.

Festival – Sweet, fried dumplings with a slightly crisp exterior and soft, sweet interior, perfect for dipping.

Plantains – Golden, caramelized plantain slices, adding the perfect balance of sweetness to your plate.

Coleslaw – A creamy, refreshing coleslaw to cut through the richness of the pork and add a crunch to every bite.

Whole Lamb, Asado Style

Street Food Style

Asado style Whole Lamb. Seasoned with South American flavours.

Sauces -
Chimichurri
Creole sauce

Veg/Vegan alternative available

Salad bar – build your own
New potatoes with garlic, rosemary and extra virgin olive oil
Heritage tomatoes
Red onions
Pickles
Lettuce
Rocket
Charred corn kernels
Cucumber
Queso fresco
Boiled eggs
Chimmichurri