

CHEF
Lopez

A stylized signature 'Lopez' in black cursive script. Above the signature, the word 'CHEF' is written in a red, serif, all-caps font. To the right of the signature, there is a black silhouette of a chef's hat and three small black circles with a cross inside, arranged in a diagonal line.

Contents

Canapes & Bowl Food Menus

Feasting Sharing style sit-down Menus

Street food style Menus

Dessert Menus

Canapes menu

3 options or
5 options

Vegetarian/vegan

- Goat cheese beet hazelnut Bon bons
- vol au vent with mushrooms duxelles mascarpone and herbs
- Arancini (mushroom or tomato available)
- Crispy polenta black beans pure
- Butternut squash and goats cheese quiche, onion relish
- Tomato mozzarella basil skewers

Fish/seafood

- Smoked salmon rose, caviar, cream cheese and dill blini
- Salmon sushi, wasabi aioli, crispy onions, soya
- Prawn tostada, guacamole, pickled cucumber, coriander
- Harissa salmon skewers
- Thai fish cake, corn pure, micro mint
- Salt fish croquetas, truffle mayonnaise
- Tuna Tartar, soya, sesame, chilli and coriander crostini
- Salt & peppers king prawn tempura, sweet chilli sauce

Meat

- Spanish Jamon croquettes, aioli
- Braised beef croqueta with shaved parmesan
- Chicken lollipops, BBQ glaze, chilli, coriander & sesame
- Mini beef sliders, caramelised onions, ketchup in a toasted brioche bun
- Beef tartare crostini with truffle dressing and rocket cress
- Smoked barbary duck breast, julienne vegetables dressed with sesame sauce
- Pork belly miso skewers
- Mini rosemary sausage rolls, cranberry sauce
- Watermelon, feta cheese and cured Spanish ham
- Moroccan spiced chicken skewers, beetroot hummus
- Lamb kofta, mint, tzatziki

Canapé and bowl food menu 5 canapes & 3 bowls

Vegetarian/vegan

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- Arancini (mushroom or tomato available)
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Bowl food (choose 3 options)

- Wild mushroom risotto, soft herbs, truffle and shaved parmesan
- Cauliflower, spinach and potato coconut curry served with wild rice and caramelised onions and poppadom's
- Thai green curry, baby corn, charred broccoli, sweet potato served with fragrant white rice
- Beef and mushroom stroganoff, soft bromate polenta
- Chicken tajine with saffron vegetables and couscous
- Roast beef, with mustard mash potatoes, seasonal greens and red wine jus
- Fish & chips tartar sauce
- Fish cake with hollandaise sauce
- Korean salmon skewers, sesame, sticky rice, fermented cucumber salad
- Beef or tofu stir fried noodles, chilli soya and mixed vegetables
- Miso glazed pork belly, sticky rice, pickled cabbage, mango salsa
- Refreshing Thai glass noodle salad with chicken, tofu or seafood

Fusion Feasting Menu

Nibbles to be served on the table on arrival:

Flat bread

Hummus

Tzatziki

Smoked aubergine zaalouk, red onion sumac

Red cabbage salad with pomegranate dressing

Mains (Choose 3)

Crispy gnocchi, roast butternut squash, butternut textures, burnt butter and sage emulsion with shaved parmesan (can be made vegan)

Roast whole cauliflower with saffron yogurt, chick pea, spinach and potato coconut curry, fermented red pepper sauce (vegan)

Broccoli steak with a creamy smoked cannellini bean puree, chimichurri and crumbled feta (Vegan)

Moroccan style stuffed peppers, with chick peas, saffron rice and a roast cherry tomato sauce

Roast miso aubergine, pomegranate, cauliflower couscous, piquillo peppers, tzatziki (vegan)

Baked aubergine stuffed with lamb and herb crust

Salmon with lemon and herb, salsa Verde, fennel, confit lemon

Braised short rib with polenta, balsamic glazed carrots, truffle and shaved parmesan

Harissa grilled spatchcock chicken, salsa verde

Traditional Lebanese braised lamb shoulder with fragrant rice dates, raisins and carrots

Bavet steak with chimichurri, rocket, extra virgin olive oil and shaved parmesan

Grilled Turkish lamb ribs, tomato bulgur rice and pomegranate molasses

Sharing side plates (Choose 2)

Roast potatoes with chimichurri, fire roast peppers, beldi lemons

New potatoes, garlic and chive

Spring greens, charred tenderstem broccoli, mixed toasted seeds, roast squash and lemon dressing

Burrata, peas, asparagus and crispy flat bread with mint salsa verde (Seasonal only)

Moroccan lentil tabbouleh

Giant couscous with roasted root vegetables, ras el hanout and chickpeas

Heritage tomato salad with mozzarella, pine nut pesto, rocket and extra virgin olive oil

Salt baked cod, green beans, blood orange, grilled courgettes, broad beans, kalamata olives with a light citrus dressing

Watermelon, feta, kalamata olives, cucumber, red onion, mint and pomegranate molasses

Lebanese tomato bulgur with vermicelli

Classic Caesar salad with anchovy dressing, shaved parmigiano

Vegan & Vegetarian Feasting Menu

Canapes (Choose 3)

Tomato crostini, basil extra virgin olive oil and balsamic
Wild mushroom & truffle arancini, garlic aioli
Butternut squash and vegan cream cheese crostini
Spanish frittata with aioli
Sushi roll with wasabi, pickled ginger and soya
Pressed cucumber, sundried tomato and cream cheese

Starters to share (Choose 2)

Beetroot and caramelised onion tart
Bruschetta, lemon infused ricotta cheese, basil, lightly roasted vine cherry tomatoes with garlic and extra virgin olive oil, finished with a balsamic vinaigrette
Lebanese flatbread with smoked aubergine, sumac red onions, coconut yoghurt and lemon (cooked in the pizza oven)
Sweet and spicy vegan fried chicken bao buns, sesame, coriander and chilli
Rustica Mexican pizza, toasted flour tortilla, courgettes, cherry tomatoes, vegan cheese and pesto (cooked in the pizza oven)

Mains Sharing style (choose 3)

-Miso baked aubergine, fire roast peppers, cauliflower, cous cous, hazelnuts, pomegranate
-Gnocchi, sage and burnt Butternut squash pure, squash textures, pine nuts and shaved parmesan
-Baked Mexican chilli bean stew, avocado and feta
-Korean chilli and garlic pan fried tofu, charred tenderstem broccoli, korean cucumber salad
-Roast cauliflower rundown curry, coconut curry, root vegetables, crispy onions

Sides (choose 2)

-Fragrant coconut rice, black beans, crispy shallots
-Mexican rice, tomato, paprika and roast peppers
-Lebanese tomato bulgar wheat rice
-Roast new potatoes with chimichurri
-Heritage tomato salad, extra virgin olive oil and aged balsamic

British Feasting Menu

Starters to share (Choose 3)

Gin cured salmon, with rye bread

Grilled Halloumi cheese with honey, figs, thyme and mixed leaf

Grilled peach salad with burrata cheese, balsamic glaze, and basil

Grilled Caesar salad with anchovies and parmesan

King prawn cocktail, young gem lettuce, bloody mary sauce

Vegan avocado and tomato bruschetta with basil and balsamic glaze

Mains to share (Choose 3)

Slow braised short rib with red wine jus and polenta

Grilled rump steak with green beans and chimichurri sauce

Confit pork belly with carrot pure and dauphine potatoes

Whole roasted salmon with fennel and lemon herb butter

Lemon and herb roasted chicken with Spanish potatoes, chorizo roast peppers and onions

Vegan roasted vegetable ratatouille with crusty bread

Grilled pork chops with grilled apples

Seafood paella with prawns, scallops, and mussels

Sides to share (Choose 2)

Roasted root vegetables with thyme and garlic

Crushed new potatoes with olive oil and rosemary

Seasonal vegetables with lemon and parmesan

Grilled corn on the cob with chili and lime

Sweet potato fries with garlic aioli

Garlic and thyme mash potatoes

Roasted pumpkin with sage and hazelnuts

Heritage tomato salad with mixed leaf salad and balsamic dressing

Vegan roasted cauliflower with tahini, pine nuts and lemon

Italian Feasting Menu

Nibbles

Classic tomato bruschetta with basil and aged balsamic

Meatballs, with chilli, garlic and roast tomato sauce

Cured meats

Roast tomato arancini with smoked garlic aioli

Bread selection

Sharing Mains - Choose 4

Aubergine parmigiana

Barolo Braised lamb shoulder with polenta, shaved parmesan and red wine jus

Wild mushroom gnocchi, asparagus, baby spinach finished with truffle oil

Wild boar rigatoni pasta with nduja

Chicken cacciatore, roast peppers, olives, capers, mixed vegetables in a roast tomato sauce served with fusilli pasta

Espresso salmon, grilled artichokes with heirloom tomatoes and tender stem broccoli

Sardinian mixed seafood palooza with a rich roast saffron tomato sauce. Fregola and fennel

Sides Choose 3

Italian chickpea salad

Heritage tomato, mozzarella, red onion and basil with extra virgin olive oil and balsamic

Burrata heritage carrots, pickled hazelnuts and basil pesto

Roast potatoes with truffle and shaved parmesan

Courgette fries with parmesan and pomodoro sauce

Modern British Silver Live Fire Feasting 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 & slow-roasted until crispy-skinned

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

Modern British Gold Live Fire Feasting 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, seasalt, pepper, oliveoil, lemon, & 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 – Potatoes, capers, roast piquillo peppers, lemon, paprika & 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 – Red onions, sumac, & 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

Asado Silver Live Fire Feasting 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 (Cheesy potatoes)

Feasting Style BBQ Mains

Mains to share (per 4) -

Vacio Beef - tender steak

Creole sausages - mixed pork & beef Argentinian sausages

Secreto de cerdo - tender pork cut

Low cooked beef ribs - cooked in rosemary & malbec wine

Pork ribs - marinated in with soya sauce, coriander & ginger

Marinated chickens wings - Tandoori & yoghurt sauce

Sauces -

Chimichurri

Creole sauce

Sides -

Baked potatoes in the oven with garlic & rosemary

Truffle smash potato

Argentinian salad with eggs, onion and tomato

Green salad - seasonal choice

Mixed grilled vegetables with romesco sauce

Asado Gold Live Fire Feasting 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 (Cheesy potatoes)

Feasting Style BBQ Mains

Mains to share (per 4) -

Ribeye - cooked to Argentinian perfection

Flan steak - tender, tasty Argentinian cut

Creole sausages - mixed pork & beef Argentinian sausages

Molleja - Argentinian buttery sweatbread

Low cooked beef ribs - cooked in rosemary & malbec wine

Low cooked pork, vacuum packed and finished on the grill

Sauces -

Chimichurri

Creole sauce

Sides -

Baked potatoes in the oven with garlic & rosemary

Truffle smash potato

Argentinian salad with eggs, onion and tomato

Green salad - seasonal choice

Mixed grilled vegetables with romesco sauce

Paella, Tapas & Salad

Paella & Salad

Add Tapas for additional pp

Paella – (Choose 2)

Seafood Paella

Mixed Paella with chicken, chorizo, and seafood

Chicken and Chorizo Paella

A vegan-friendly Paella Huertana with artichokes, green beans, and fire-roasted peppers

Salad bar – build your own

Potato salad

Heritage tomatoes

Red onions

Pickles

Lettuce

Rocket

Grated carrots

Cucumber

Cheese

Tapas (Choose 3)

Pan con tomatoes with Spanish cured meat (Crusty bread with fresh tomato puree and extra virgin olive oil)

Spanish omelette (vegan option available)

Patatas bravas

Jamón croquetas or Chicken croquetas

Calamari with aioli and lemon

Jamon y manchego (Cured Spanish ham and manchego cheese)

Pil pil prawns

Albondigas (Spanish meatballs in a rich tomato sauce finished with parsley)

Pinchitos (pork or chicken)

Padron peppers with smoked sea salt

Asparagus wrapped in jamon serrano

BBQ or Hogroast with Paella & Dessert station

Food Station 1 - BBQ (choose 3)

1/4 Lemon and herb chicken

Marinated flat iron steak served with tomato salsa

Harissa salmon skewers

Halloumi, tomato, peppers, and red onion skewers

Aged beef burgers, tomatoes, lettuce, pickles, American cheese, brioche buns

(Vegan) Smoked beef burger, american cheese, lettuce, tomato, onion jam in a toasted bun

Mergues sausages (spicy lamb sausage)

Chicken burgers, tomato, lettuce, pickles, chipotle mayo,

American cheese burger in a toasted brioche bun

Grilled sweet chilli king prawns, coriander and lime

Food station 1 - Traditional British Hog Roast

Slow roast pork with crackling

Warm brioche buns

Sage and onion stuffing

Homemade apple sauce, BBQ and other condiments

Option of gravy

Salad bar – build your own

Potato salad

Heritage tomatoes

Red onions

Pickles

Lettuce

Rocket

Grated carrots

Cucumber

Cheese

Food Station 2 - Big Pan Paellas (choose 2)

Vegan Artichoke, green beans and fire roast peppers

Seafood

Chicken & Chorizo

Mixed seafood with chicken & chorizo

Food Station 3 - Desserts station

Churros with chocolate sauce or dulce de leche

Stone-baked Pizza

Choose 3

Classic Pizzas:

Margherita with San Marzano Tomatoes, Fresh Mozzarella, and Basil

Pepperoni with Tomato Sauce, Mozzarella, and Spicy Pepperoni

Four Cheese with Tomato Sauce, Mozzarella, Gorgonzola, Pecorino, and Parmesan

Florentine: Spinach, egg, black olives, tomato, mozzarella, parmesan cheese and garlic oil

Prosciutto e Fungi: Prosciutto ham, wild mushroom, tomato sauce, mozzarella, and truffle oil

Gourmet Pizzas:

Prosciutto and Rocket with Tomato Sauce, Mozzarella, Prosciutto, and Rocket

BBQ Chicken with Tomato Sauce, Mozzarella, Grilled Chicken, Red Onion, and BBQ Sauce

Seafood with Tomato Sauce, Mozzarella, Shrimp, Calamari, and Sun-Dried Tomatoes

Picante: Spicy 'nduja sausage, pepperoni, fiery chillies, mozzarella, tomato, rocket

Mariscos: Seafood medley of salted anchovies, black olives, prawns, artichokes, and mozzarella

Bosque: Grilled peppers, artichoke, red onions, roquillo peppers, tomato, mozzarella and basil pesto

H Formens: Fresh smoked salmon, tomato, mozzarella, horse radish cream, and rocket

Arrabiata: Spicy chicken, roast peppers, caramelized red onions, mozzarella, chilli, and aged balsamic

Salchicha: Fennel sausage, white sauce, parmesan, rocket

Catalana: Parma ham, olives, tomato, mozzarella, rocket, and extra virgin olive oil

Vegan Pizzas:

Margherita with San Marzano Tomatoes, Vegan Cheese, and Basil

Veggie with Tomato Sauce, Vegan Cheese, Grilled Vegetables, and Pesto

BBQ Jackfruit with Tomato Sauce, Vegan Cheese, BBQ Jackfruit, Red Onion, and Pineapple

Customizable Options:

Calzone

Gluten-free crust

Vegan cheese

And to complete the meal

Mexican Street Food

Option for just Burritos/Bowls
Or for full menu including Tacos and a side

Burritos or bowls

"Served with Mexican rice, pico de gallo, guacamole, refried beans, cabbage & coriander slaw and queso fresco"

Tacos

"Tacos served in corn tortillas"

(Choose 3)

Carne Asada - Grilled steak, and a squeeze of lime (vegan option available)

Al Pastor - Marinated pork, grilled pineapple and pickled red onions (vegan option available)

Barbacoa - Slow-braised beef

Baja Fish - Fried fish, salsa Verde

Chicken tinga - Slow cooked spiced chipotle chicken cooked with onions and pinto beans

Shrimp - Grilled shrimp, lettuce and a chipotle aioli

Vegetarian - Roasted vegetables, black beans, cheese, and avocado sauce

Sharing Sides

Mexican street corn, Chipotle mayo, fresh cheese and coriander (Vegan available)

Gourmet Burgers

In a brioche bun

Build your own burger (choose 2 meat and 1 veg/vegan option)

The Classic - 2x homemade 100% British ground beef patties, lettuce, tomato, caramelised onion, pickle

The cheeseburger - 2x homemade 100% British ground beef patties, American cheese, lettuce, tomato, caramelised onion, pickle

Jalapeno Chilli Cheeseburger - 2x homemade 100% British groundbeef patties, American Cheese, guacamole, jalapeno, lettuce, tomato, caramelised onion, pickle

Surf & Turf Dulux Beef Burger *Additional £2pp* - 2x 4oz homemade 100% British ground beef patties, topped with grilled Atlantic king prawns, smoked Cheese, lettuce, tomato, caramelised onion, pickle

The Pulled Pork Burger - Marinated slow cooked pork shoulder, pulled then drenched in our signature smoked BBQ sauce, topped with a Mexican style slaw, smoked maple streaky bacon, lettuce & tomato

Grilled Piri Piri Chicken Burger - 2x Tender grilled chicken thighs, marinated in our signature Piri Piri sauce, then grilled to perfection with, American cheese, lettuce, tomato, pickle

The Buttermilk Chicken Burger - 2x Fried buttermilk chicken thighs with, American cheese, lettuce, tomato, pickle

The Buffalo Chicken Burger - 2x Fried buttermilk chicken thighs in our signature buffalo sauce & topped with an English blue cheese sauce with, lettuce, tomato

The Grilled Halloumi Burger - Squeaky Greek halloumi, cooked to a caramelised crisp and topped with a sweet tangy guacamole with, lettuce tomato

Plant Based Meat Burger - Vegetarian Plant based meat patty, lettuce, tomato, caramelised onion, pickle

Sides

All burgers served with fries

Salad bar - build your own

Potato salad

Heritage tomatoes

Red onions

Pickles

Lettuce

Rocket

Grated carrots

Cucumber

Cheese

Modern British BBQ menu

Wedding 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

Asado BBQ menu

Wedding Buffet set up

Mains

(Choose 4)

400g Vacio Beef

4ud Creole sausages

250g of Pork - Secreto de cerdo

Low cooked beef ribs

Pork ribs

Marinated chickens wings

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

Dessert options

Street Food Cart

Churros

Crepes

Waffles

With chocolate and dulce leche sauce

Fresh fruit

Cream

Mini Desserts buffet table

Mini cheesecake pots with berry compote

Apple tart

Individual tiramisu

Chocolate brownie

Individual chocolate mousse

Lemon posset with white chocolate and pomegranate

Fresh berries and fruit

Option to serve:

As Canapes

In a grazing table set up