



Food Choices...

(Accommodation)

Provided by our in-house Chefs.
Biodegradable palm leaf bowls & cutlery included.

£15

(Per person)

Please note: Any left over food cannot be kept for later due to food hygiene reasons.



Paella

Create a Mediterranean atmosphere...
Our Chef will cook your chosen Paella within a large traditional dish in front of your guests.

(Choose 1 of the following dishes...)

Traditional Spanish Paella

Chicken, Tiger Prawns, Cod & Chorizo (GF, DF, SOz, F, Cr, Mo)

Vegetarian Paella

Mixed Peppers, Carrots, Broccoli, Red Onion & Herbs $(\mathbb{Vg},\mathbb{GF},\mathbb{DF})$

Seafood Paella

Mussels, Clams, Squid, Tiger Prawns & Cod (GF, DF, SOR, F, Cr, Mo)

Pasta Bolognese

(C, DF)

Served with garlic bread.

(G)



Thai (Green/Red) Curry

Freshly made Thai Green or Red Curry, served with rice & poppadoms.

(Choose 1 of the following dishes...)

Chicken Thai Curry

(GF, DF)

Prawn Thai Curry

(GF, DF, F, Cr)

Fish Thai Curry

(GF, DF, F)

Vegetarian Thai Curry

(Vg, GF, DF)

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Homemade Lasagne

Served with green leaf salad & garlic bread.

(Choose 1 of the following dishes...)

Beef Lasagne

(SO2, G, C, M1)

Veggie Lasagne

(V, SO2, G, C, M1)



Nachos Platter

Giant platter of Nachos with our homemade spicy beef or veggie mix, served with sour cream, fresh salsa & homemade guacamole.

(Choose 1 of the following dishes...)

Spicy Beef Nachos

(GF, SO2, Ml)

Veggie Nachos

(V, GF, Ml) Vg by request

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Chef's Chilli

Served with rice, nachos & grated cheese.

Spicy Beef Chilli

(GF, SO2, Ml) V by request



Antipasti Grazing Boards

Mediterranean inspired nibbles, served on large rustic boards.

A vibrant feast for the eyes.

Cured Meats (GF, DF)

Marinated Feta (V, GF, MI)

Sundried Tomatoes (Vg, GF, DF)

Mixed Olives (Vg, GF, DF)

Grilled Halloumi (V, GF, MI)

Mixed Leaf Salad (Vg, GF, DF)

Sweet Chilli Hummus (Vg, GF, DF)

Focaccia & Crusty Bread (V, DF, G)

Balsamic Dips (GF, DF)