



Bespoke world tapas style dining

## Tapas Banquet Menu

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## Tapas Banquet - Cusco

**£18.95 per person including a glass of sangria.**

**Pinchos board** - today's special selection of chef's creations served with crisp breads.

**Followed by:-**

- Garlic butter & herb mushrooms.
- Patatas bravas.
- Chorizo in red wine.
- Creamy garlic prawns.
- Mushroom pepper pot.
- Sticky spicy chicken.
- Sautéed Mediterranean vegetables.

## Tapas Banquet - Lima

**£22.95 per person including a glass of sangria.**

**Pinchos board** - today's special selection of chef's creations served with crisp breads.

**Followed by:-**

- Garlic butter & herb mushrooms.
- Patatas bravas.
- Chorizo in red wine.
- Creamy garlic prawns.
- Mushroom pepper pot.
- Sticky spicy chicken.
- Honey pulled pork.
- Calamari in lemon butter.
- Sautéed Mediterranean vegetables.

## Vegan and Vegetarian Banquet

**£24.95 per person including a glass of sangria.**

**Pinchos board** - today's special selection of chef's creations served with crisp breads.

**Followed by:-**

- Parsnip mash, caramel red onion and kiwi chilli jam.
- Maple glazed peppers.
- Patatas bravas.
- Soojookooh in tomato sauce.
- Peruvian stew.
- Mushroom pepper pot (vegan option herb and garlic mushrooms).
- Grilled goats cheese with caramel red onion and rocket (for vegan guests we will substitute with a dish of your choice).

## Tapas Banquet - Machu Picchu

**£28.95 per person including a glass of sangria.**

**Pinchos board** - today's special selection of chef's creations served with crisp breads.

**Followed by:-**

- Garlic butter & herb mushrooms.
- Garlic and rosemary potatoes.
- Chorizo in red wine.
- Creamy garlic prawns.
- Mushroom pepper pot.
- Sticky spicy chicken.
- Sautéed Mediterranean vegetables.
- Steak Argentina with chillies and mushrooms.
- Scallops pan seared with lemon oil and rocket salad.
- Calamari in lemon butter.

Banquets are served farmhouse style to share and board content may change due to seasonal produce and chef's creative influence.

Banquets are priced for a minimum of 4 people - for more they will be served as multiples thereof.

Banquets for 2 upon request.

Non alcoholic drinks can be substituted for the sangria.

We will be happy to assist with food allergies and intolerances. Please note that dishes are gluten free except the breads - please ask for gluten free bread.

For vegan and vegetarian guests, please note our wine is suitable as is our cheese and we will substitute to taste dishes for our vegan guests.

Sit back, relax and enjoy.