



## Tapas

10 – 40 people

If you want an informal dinner experience, why not opt for our celebrated tapas?

Eating tapas requires sitting down! Lots of small plates of deliciousness will arrive at the table for everyone to share.

Over the years we have done a huge range of different tapas – the combination is entirely up to you. Here are some examples:

Crispy calamari  
Tempura of home smoked cod cheeks  
Carpaccio of cured yellow fin tuna  
Anchovy beignets  
Crab arancini  
Boquerones and capers  
Jamon y queso  
Warm baby chorizo  
Dartmoor oxtail croquette  
Albondigas – homemade meatballs  
Crispy black caramel pork belly  
Bresaola with pickled mushrooms  
Mozzarella fritters  
Tempura vegetables  
Vegetarian antipasto  
Biryani rice cakes  
Aubergine fritters with fig and feta  
Monte Enebro goat's cheese fritters

The options are literally endless and can be as simple or creative as you wish. Although tapas are traditionally Spanish, the idea of small plates and informality can be applied to any world cuisine.

**Whether you have a theme in mind or not,  
give us a ring and we will discuss!**