



Tapas Wedding Menu

SHARING PLATTERS TO START

Slow cooked vegetables with balsamic glaze and pecorino shavings
Lightly spiced butternut squash and cherry tomato wraps
Chicken goats cheese and roasted red pepper roulade
A selection of cooked and cured meats with chutneys and pickles
Guacamole, smoked chilli dip ,ale chutney and flatbreads

SALAD PLATTERS TO SHARE

Peppered coleslaw
New potato salad with celery and pesto dressing
Caesar salad with garlic croutons
Tuna pasta with balsamic mayo

SHARING PLATTERS

Tamirand and chilli pork belly
Sweet chilli salmon and sticky rice
Mini burgers with a mull cheddar glaze
Mini Cumberland spiral with a creamy mash potato and red onion confit
Spiced meatballs with a chipolte chilli relish

DESSERT SHARING PLATTER

Strawberry & mango salad with tequila syrup
Chocolate, beetroot & chilli cake
polvarones