

Set Menu

€38.95 per person

NIBBLES TO SHARE:

Selection of breads, dips, aged balsamic & olive oil and Mixed Carmona olives

STARTERS:

Seasonal bruschetta Rocket, radicchio & warm grape salad Calamari fritti Croquetas de jamón

MAIN COURSE:

Pil Pil Gambas Halloumi saganaki Paella de marisco (seafood paella) Greek style kebabs

Patatas bravas will be served family style on the table with mains

DESSERT:

Churros Selection of Ice Cream Vegan apple pie

SIDES:

Little lemon house focaccia dips Parmesan, pear & mixed leaf salad Selection of breads & olive oil All sides +€6

Add a Prosecco Reception €9pp

Finger food Packages

Premium platter €180 Serves 5 people

Gold Platter €120 Serves 5 people

Silver Platter €95 <u>Serves 5 people</u>

Add a Prosecco Reception €9pp

For allergens and dietary restrictions please just let us know during your enquiry process and we will send you options



Platters



Premium Platter

- Cheese Croquettes
- Jamon Croquettes
- Smoked Salmon Crostini
- Crab Sliders
- Pil Pil Gambas tartlets
- Halloumi
- Selection of house desserts (mini)

Gold Platter

- Pork Belly
- Calamari
- Halloumi
- Jamon Croquettes
- Cheese Croquettes
- Wild Mushrooms Tart

Silver Platter

- Homemade Falafel
- Calamari
- Spicy Wings
- Cheese Croquettes
- Pork Belly

Vegan, Vegetarian and Gluten Free platters available on request

