

Informal Wedding Menu



- Caprese Skewer with Toasted Bread, Mozzarella,
 Tomato and Fresh Basil
- Mini Burrata with Passion Fruit Syrup and Savoury Crumble
- White Fish Ceviche with Pickled Onion and Lime (served in a small cup)
- Avocado Cracker with Truffle Cream and Crispy
 Onion
- Tuna Tataki with Sesame and Mild Kimchi
 Mayonnaise
- Mini Beef Burger with Truffle Mayo in Brioche Bun
- Pulled Pork Bao with Pickled Red Onion
- Iberian Ham Croquette (vegetarian option available)
- Spanish Omelette Bite with Mild Alioli (served on a spoon)
- Seared Salmon Nigiri with Teriyaki Glaze
- Crispy Chicken Uramaki with Cream Cheese and Mango
- Avocado, Cucumber and Sweet Sriracha Futomaki
- Mixed Paella with Prawns and Vegetables (Showcooking experience)

Price per person: €38 + VAT Minimum group size: 40 guests

