



## BBQ Theme

Homemade Beef Burgers

Homemade Chick Pea Burgers

Salmon Fillets

Hot-Dogs

Dirty Fries

All served with a selection of rolls, salads, sauces and corn on the cob lollipops

Ice-cream Bar – a choice of ice-cream flavours served in tubs or cones

## Italian Theme

Arancini balls – fried rice balls stuffed with cheese and spinach

Homemade pizza slices – thin crispy pizzas topped with your choice of toppings

Grown up mac 'n' cheese pots –with a slight kick of mustard and some pancetta powder

Hot & spicy puttanesca pasta portions – a spicy tomato, pepper and anchovy pasta dish

Cannolis – classic crispy Italian pastry shells filed with creamy, sweet ricotta

## Tapas Theme

Patatas bravas – sautéed potatoes served with tomato sauce with a kick and a garlic mayonnaise

Albondigas – juicy, bite sized lamb meatballs in a deep tomato and red wine sauce

Prawn and chorizo skewers – king prawns and Spanish chorizo grilled on skewers

Croquettes – deep fried Spanish treats filled with a range of fillings

Spanish style chocolate mousse – our own recipe of this devilish chocolate classic

## Moroccan Street Food Theme

Roast lamb flatbreads – tender, shredded lamb served with a mint yoghurt on a crisp flatbread

Falafel flatbreads – homemade falafel balls served with a chilli sauce on a crisp flatbread

Roast vegetable cous-cous –with garlic and spices and mixed through the cous-cous

Sardines with charmoula – fried sardines served with a Moroccan marinade

Baklava bites – sweet parcels with pistachios, honey and syrup

## Indian Theme

Beef Madras (as you like it) –with a hint of coconut, served with chilies to spice up to your own taste

Kashmiri Chicken – a delicate flavoured curry dish infused with saffron

Cauliflower, Aubergine & Green Bean Korma – a mild fresh tasting dish getting the best flavor out of these vegetables

Kheer – Indian style rice pudding