

EVENING SUPPERS

THE BIG PAN

AN EXCITING MORE VISUAL ALTERNATIVE TO YOUR NORMAL HOT SUPPER

Our chef's will cook your choice of hot food in a large Spanish style paella pan, tantalizing your guests with fragrant aromas as they watch it cook

Choose one of the following

CHICKEN CHORIZO AND MIXED SEAFOOD PAELLA WITH FRAGRANT RICE

SLOW COOKED AND PULLED BEEF BRISKET CHILLI CON CARNE, FINISHED WITH VIBRANT CORRIANDER

LAMB AND ROASTED RED PEPPER MADRAS, FINISHED WITH SPINACH

CHICKEN, CHICKPEA AND SWEET POTATO CURRY FINISHED WITH COCONUT CREAM AND CORRIANDER

MOROCCAN SLOW COOKED LAMB TAGINE, FINISHED WITH MINT AND APRICOTS

Plus your choice of three sides

Sliced vine tomato, mozzarella and basil salad / mixed grilled and marinated Mediterranean vegetables / a lemon and herb cous cous / tortilla wraps / naan bread / braised fragrant rice, served hot / a basket of mixed artisan breads

Extra sides at a small supplement

Cajun style potato wedges / twice cooked chips / chunky cut coleslaw / tossed garden salad with mustard vinaigrette / new potatoes and spring onion salad bound in mayonnaise

WHY NOT ADD A GLASS OF SANGRIA ??

