



T: 01928 599992 07516 942332

E: Enquiries@olivetreecatering.co.uk

W: Olivetreecatering.co.uk

Our Tapas Menu

Below you will see a selection of Spanish Tapas style dishes. Select a range of starters and main course sharing dishes to create your own perfect bespoke menu. Let us serve you the traditional Tapas way, a few dishes at a time allowing your guests time to interact and share amongst themselves.

We guarantee a great atmosphere with this popular informal sharing option!

All pricing is subject to food choices, number of persons, venue and full day requirements

Pricing when quoted includes cutlery, crockery and staff.

Linen and ancillary equipment if required will be discussed and quoted separately

We recommend 2/3 Start options a Paella and 4/5 Sharing dishes + 2/3 dessert options.



"Hi John,

I have been meaning to get in touch to say thank you so so much to you and all of your team, for making our wedding day so special. The food made it!! From the minute I met you I was at ease and knew that the food aspect of the day was in safe hands. Nothing to worry about. The food was exquisite; the staff on the day were just brilliant.

We were absolutely chuffed to bits. The guests were blown away with the tapas, they had 'never had such fabulous food at a wedding!' we had so many positive comments.

Thank you so much. Happy New Year to you and all of your staff, I hope you have a good year ahead"

Laura & Matt

Tapas Menu

Enquire for £

To Start.....

Rosemary Focaccia and Ciabatta Bread with Modena Balsamic Vinegar and Extra virgin Olive Oil.

Selection of Olives

Pita and Homemade Hummus

Vine Tomato, Red Onion and Ciabatta Bruschetta

A selection of Continental Cheeses

Prosciutto and Salami Milano

Feta, Vine Tomato and Crisp Leaf Salad



To Share.....

Paella Pans

Choose from Chicken and Chorizo, Seafood or vegetarian

Saffron Scented Rice, White Wine, Chilli and Smoked Paprika Served in Paella pans

Lemon Thyme Chicken

Garlic and Lemon Thyme Flavoured Chicken Pieces

Piri Piri Chicken

Piri Piri Marinated Chicken Thighs with Chilli and Coriander Crème Fraiche

Patatas Bravas (V)

Crunchy Potato in a Spicy Tomato and Oregano Sauce with Garlic Aioli

Basque Chicken

Tender Chicken Pieces in a White Wine, Tomato and Herb Stock

Crunchy Halloumi (V)

Deep fried in Panko Bread Crumbs and Drizzled with Honey, Sesame and Fresh Oregano

Beef Meatballs in Tomato and Paprika

Tender Beef Meatballs Oven Baked with a Tomato, Cream and Paprika Sauce

Traditional Spanish Tortilla (V)

A Traditional Spanish Egg Potato and Onion Omelette, served with a Rapeseed Aioli

To Share.....

Sticky Ox Cheek

Slow Braised in a rich Rioja Jus

Glazed Sticky Pork Belly

Slow Cooked with Redcurrant and Orange

Spiced Aubergine, Spinach and Chickpea Stew (v)

Roast Aubergine, Chick Peas and Leaf Spinach with Cumin, Chilli and Coriander

Baked Salmon with Pesto Crust

Oven Baked with Pesto Crumb Topping

Chilli King Prawns

Pan fried with Chillies and Garlic Butter

Salted Baked New Potato

With Fried Chorizo, Chorizo Mayonnaise and Watercress

Arancini

Deep Fried Risotto Balls

Choose From Smoked Haddock Goats Cheese and Spinach, Serrano Ham and Manchego or Portobello Mushroom and Dolcelatte and Accompanying Dips

Sweet Potato Falafel (V)

With Tahini and Coriander Yoghurt

To Finish.....

Eton Mess Bowls

Choose from Strawberry or Raspberry Eton Mess Bowls

Belgian Chocolate Brownie

Served with Chocolate Sauce

Salted Caramel Chocolate Pot

Served with Nut Praline

Lemon Posset

Served with Berry Compote

Panna Cotta Shot

Strawberry and Champagne,

Sticky Toffee Pudding Squares

Served with Toffee Sauce

Simply Strawberries

Served with Fresh Cream or Chocolate Sauce

Pick some of your favourite desserts

Let us make smaller portion to share

