



T: 01928 599992 07516 942332  
E: Enquiries@olivetreecatering.co.uk  
W: Olivetreecatering.co.uk

## Our Tapas Menu

Below you will see a selection of 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/location 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

## From £47 + vat

### To Start.....

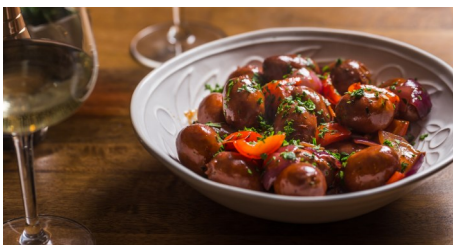
A Selection of Artisan Breads with Balsamic Vinegar and Extra virgin Olive Oil

Fresh Olives

Hummus with Blush Tomato, Red Onion and Grape Marmalade and Pomegranate

Dolcelatte with Warm Honey, Golden Raisins and Candied Walnuts

Prosciutto and Salami Milano



### Sharing Salads.....

Heritage Tomato, Pickled Shallot and Basil Salad with Focaccia Croutons

Moroccan Spiced Butternut Squash, Feta, Rocket, Pomegranate and Tahini Salad

Mixed Cherry, Vine Tomato, Cucumber and Red Onion 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

#### Chicken Marbella

Chicken Pieces Slow Cooked with White Wine Olives and Oregano

#### Patatas Bravas (v)

Crispy Potato in Bravas Sauce with Aioli

#### Crunchy Halloumi (V)

Deep fried in Panko and Sesame Crumb with Spiced Carrot and Ginger Relish

#### Beef Meatballs in Tomato and Paprika

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

### To Share.....

#### Sticky Ox Cheek

Slow Braised in a Red Wine and Sherry

#### Spiced Baby Aubergine, Stew (v)

Roasted in Ras El Hanout, with Chickpeas, Spinach and Mint Yoghurt

#### Chilli King Prawns

Pan fried with Chillies and Garlic Butter

#### Arancini

Deep Fried Serrano Ham and Manchego Risotto Balls with Smoked Aioli

#### Sweet Potato Falafel (v)

With Red Pepper Hummus

#### Chorizo Bites

Honey Glazed and Oven Roasted



### 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

#### 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

