

A perfect start on a hot summers day, treat your guests to a taste of Spain. Often followed by Paella for the main course.

Valencian Selection

- Pan y aioli (bread and garlic mayo)
- Tortilla (Spanish omelette)
- Chorizo al vino (Spanish sausage in red wine reduction)
- Albondigas (savoury meatballs)
- Pollo en pepitoria (chicken in saffron, cumin and vegetable sauce)
- Aceitunas (marinated olives)
- Calamari a la plancha (squid with garlic and chillies)

Andalucian Selection

- Tortilla (Spanish omelette)
- Chorizo al vino (Spanish sausage in red wine reduction)
- Pollo andaluz (chicken breast with sherry and tarragon sauce)
- Gambas al ajillo (garlic prawns)
- Patatas bravas (paprika potatoes)
- Pimientos fritos con ajo – (fried peppers with garlic)
- Endibias al queso de cabrales (chicory with a blue cheese dressing)
- Pan y aioli (bread and garlic mayo)

Castilian Selection

- Embutidos (selection of Spanish sausages)
- Pinchos morunos (marinated beef skewers)
- Pollo ajo (garlic chicken)
- Gambas al la plancha (prawns with garlic and chillies)
- Gazpacho (chilled tomato & pepper based soup)
- Queso Empanadillas (cheese filled pastries)
- Patatas alioli (potatoes in garlic mayonnaise)
- Pan y tomate (bread with garlic tomatoes)

Vegetarian Tapas

- Smoky paprika peppers on crostini
- Cheese empanadas
- Gazpacho
- Spinach and chickpea on crostini
- Wild mushroom croquettes
- Spinach and pinenut croquettes
- Mushroom, polenta and feta topped with tapanade
- Panfried cauliflower with paprika

Iberian Charcuterie

- A varied selection of classic Iberian hams and meats including serrano ham, longoniza, fuet, peppered lomo and chorizo. Served with a selection of pickled vegetable skewers and crusty bread.

Aceitunas

- Bowls of olives, pickled vegetable mini skewers, paprika-spiced almonds and tomato bread

T A P A S



PREMIERCREW
HOSPITALITY

01371 875892 www.premcrew.co.uk

Paella cooking is exciting, flamboyant and offers a real wow factor for your guests.

We would suggest a selection of three different paellas (one of which to be vegetarian).

For a wider choice for your guests why not offer a barbecue and paella combo. A choice of two paellas, three items from the standard pick and mix barbecue choices and three salads

Mixed Paella

A delicious combination of boneless chicken, calamari, peeled prawn, juicy clams, smoked paprika, saffron, garlic, onion, peppers and garden peas garnished with lemon and fresh parsley.

Meat Paella

A wonderful meat paella with saffron rice, chicken, chorizo, cured ham, beef, dressed with fresh lemon and herbs

Seafood Paella

A scrumptious seafood paella with saffron rice, squid, mussels, white fish, calamari and large prawns, smoked paprika, saffron, garlic, onion, peppers, dressed with fresh lemon and parsley.

Vegetarian

This delightful paella consists of saffron cooked rice and includes a variety of fresh seasonal vegetables.

All served with mixed salad with crisp leaves, juicy tomatoes, cucumber and sliced salad onions and freshly baked crusty bread



P A E L L A

