

PRIVATE DINING/CHEF MENUS

Our Private Dining Menus have been designed to include everything you need to bring a restaurant experience to your home. We bring the food, the drinks and a member of staff to clear up the mess afterwards, leaving you to enjoy your evening.

Choose from Spanish Paella and Tapas, A Modern Mediterranean Feast, An Asian inspired Banquet, A Sit Down Meal, Mexican Street Food, A BBQ and a Grill Menu.

Every menu includes a welcome drink, half a bottle of wine per person and a selection of dishes for you to enjoy.

We are happy to cater for special dietary requirements and children, so please let us know when you book whether you require any additional information.

Once you have chosen your menu, we prepare the food in our specially designed catering kitchen and finish the menus in the comfort of your kitchen.

If you decide that you would like to talk to us about a special menu or a special event such as a wedding or a birthday, please do not hesitate to get in touch so that we can send you the appropriate banqueting menus. We can also organise decorations, DJ equipment, entertainment and lighting hire if you require them.



Gala Menu

Our Gala Menu has been designed so that you can choose your own starters and main courses. Every course is freshly prepared in our dedicated kitchen and finished on site. Please advise us of any special requests in advance so that we can make adequate changes.

Welcome Drink

Fizz '43 – Sparkling Cava Cocktail with Spanish *Licore 43*

Starters

Choose from the following...

Hot Goat's Cheese Salad (V)

Served on a Croute, with Salad Greens, Baby Tomatoes, Green Apples and Balsamic Reduction

Chef's Special Soup of the Day Served with Freshly Baked Bread

Ask about our Daily Specials

Chicken Liver Parfait

Red Onion Marmalade, Char-Grilled Bread and Dressed Salad Leaves

Gambas Pil Pil

A Terracotta Pot of Garlic, Chilli and Paprika Prawns Served with Freshly Baked Bread

Stuffed Sweet Baby Red Peppers (V)

With Melted Mozzarella, Herbs, Black Beans and Roasted Tomato Sauce

Classic Caesar Salad

With Chicken Breast, Crispy Bacon, Garlic Croutons, Parmesan Wafers and Shaved Parmesan

Main Courses

Choose from the Following...

Roasted Belly of Pork

Spiced Fruit Compote, Calvados Sauce and Sautee Potatoes

Serrano Wrapped Chicken Breast

Stuffed with Soft Cheese & Summer Herbs and served with Comfit Potatoes and Roast Chicken Jus

Grilled Fillet Steak (Price Supplement - Please Ask on Booking)**

Served with Comfit Potatoes, Red Wine Jus and Seasonal Vegetables

Fillets of Seabass

Roasted Mediterranean Vegetables, Sweet Red Pepper Coulis and Sautee Potatoes

Roasted Mediterranean Vegetables en Croute (V)

Summer Vegetables, Sweet Red Pepper Coulis and Comfit Potatoes

Slow Cooked Beef Cheeks

Pedro Ximinez Gravy and Comfit Potatoes

Dessert

Served as a Trio

Baked Cheesecake with Seasonal Fruit Topping; Warm Chocolate Cake; White Chocolate Parfait and Streusal Crumbs

International Cheeseboard (Price Supplement - Please Ask on Booking)**

With Handmade Croutes, Shortbread, Oatcakes and Red Onion Marmalade

Half a Bottle of Red, White or Rose Wine Per Person - Please Specify when Ordering.
Half Portions Available for Children under 14 (No Charge for Under-2's)

Spanish Paella & Tapas Menu

A traditional taste of Spain, our Spanish Paella & Tapas Menu brings together dishes and wines from the North and South of Spain: Goat's Cheese from Andalucia, wines from La Mancha and Rueda; Chorizo from Navarra and delicious rice from Valencia. Our traditional tapas have been perfected to include favourites from "Grandmother's Kitchen", made from scratch in our kitchen and finished in yours

Welcome Drink

Served before the meal while you relax around the pool or in another part of the house

Our Special Sangria

Made with Red Wine, Brandy, Spanish Liquor, Rum and Fruit

Local Olives, Bread, Ali Oli

Tapas Starters

Andalucian Goat's Cheese & Mountain Honey

Grilled Local Goat's Cheese, Green Apples and Sugar Cane Honey with Salad Leaves & Walnuts

Skinny Chorizo

"Chistorra" Sausage Served in an Eathenware Pot

Gambas al Pil Pil

A Terracotta Pot of Garlic, Chilli and Paprika Prawns Served with Freshly Baked Bread

Patatas Bravas

Cubes of Fried Potato with our Special Spicy Sauce and Ali Oli

Spanish Beef Meatballs

Served in a Roasted Tomato and Garlic Sauce Sprinkled with Toasted Almonds

Main Course

Paella Mixta

A Paella Pan of Short Grain Valencian Rice with Chicken, Pork, Mussels, Clams, Squid and Prawns cooked with Brandy, Saffron, Garlic and Paprika

Dessert

Served as a Trio

Chocolate & Sherry Tart with Fresh Fruit and Chocolate Sauce; Spanish Olive Oil Cake Soaked in Lemon Syrup and Served with Whipped Cream; Caramalised Spanish Bread Pudding Scented with Cinnamon and Citrus Fruits and Served with Vanilla Cream

Half a Bottle of Red, White or Rose Wine Per Person - Please Specify when Ordering.
Half Portions Available for Children under 14 (No Charge for Under-2's)

Special dietary requirements can be catered for – Please state at time of booking.

Asian Banquet

Our Asian Banquet brings together flavours from South East Asia including dishes from Thailand, China, Vietnam and Indonesia as well as our own take on some other traditional dishes. The emphasis is on fresh herbs and quick cooking so that the flavours of ginger, garlic, chilli, coconut, lime and tamarind shine through. Starters and mains are served in succession to the table finishing with a scrumptious dessert to finish a delicious meal

Welcome Drink

Ginger & Coriander Cooler

Rum, Ginger Ale, Coriander, Mint & Lime

Starters

Fresh Rice Paper Rolls

With Chicken, Herbs, Crunchy Vegetables and a Pineapple & Chilli Relish

Chilli Prawn Salad

With Toasted Cashew Nuts, Herb Leaves and Hot & Sour Dressing

Chicken Satay

Bamboo Skewers of Chicken Breast with a Peanut and Coconut Sauce

Crispy Fried Coconut in Lettuce Cups

With Crushed Peanuts, Shallots, Lime, Chilli & Tamarind

Sweet Corn Fritters

Served with a Sweet Chilli, Lime and Ginger Dip

Main Courses

Seared Steak

With Wok Fried Vegetables and a Sesame Dressing

Thai Red Curry

With Chicken and Vegetables

Sea Bass Fillets

With Spring Onion, Ginger and Garlic

Vegetable Noodles with Curry Spices

Rice Noodles with Curry Spices, Soy, Ginger, Coriander & Crunchy Vegetables

Steamed Rice

Dessert

Served as a Trio

Baked Cheesecake, Spiced Fruit Salad, White Chocolate Parfait with Dried Coconut

Half a Bottle of Red, White or Rose Wine Per Person - Please Specify when Ordering.

Half Portions Available for Children under 14 (No Charge for Under-2's)

Special dietary requirements can be catered for – Please state at time of booking.

Grill Menu

There are no fancy grill gimmicks on our Grill Menu – just great meat and lots of it! We work with our local butcher to ensure that we bring the best fresh meat that we have to offer, and cook it simply on the grill for tasty mouthful after mouthful.

Welcome Drink

Summer Clericot

A Refreshing Pitcher of Summer Fruits, Triple Sec, Chilled White Wine and Lemonade Served over Ice

Starter

Cheesy Garlic Bread

Focaccia Style Bread Smothered in Garlic and Melted Cheese

From the Grill Served to your table in Sucession

Sausage Platter

Choose from a Selection of Sausages Freshly Made by our Local Butcher

Baby Lamb Chops

Served on the Bone with Sea Salt

Beef Entrañas

A Tasty Steak Served Medium Rare with House Chimichurri

Churrasco Chicken

Chicken Rubbed with Sweet Paprika and Herbs

Solomillo of Pork **Planchitas**

Thin Slices of Pork, Cut from the most Tender Part of the Animal, Marinated in Garlic and Parsley and Finished with Lemon

Grilled Fillet Steak (Price Supplement - Please Ask on Booking)**

Sides

Baked Potato Wedges

Served Skin-on and Sprinkled with Cajun Spices

Large Mixed Salad

A Platter of Leaves Topped with Summer Salad Vegetables and Accompanied by our House Herby Vinaigrette

Crunchy Cabbage Slaw with Jalapeños (Optional) and Coriander

With a Sour Cream and Cayenne Pepper Dressing

Dessert

Served as a Trio

Baked Cheesecake, Spiced Fruit Salad and Chocolate Cake

International Cheeseboard (Price Supplement - Please Ask on Booking)**

Served with Crackers, Breads and Chutney

Half a Bottle of Red, White or Rose Wine Per Person - Please Specify when Ordering.

Half Portions Available for Children under 14 (No Charge for Under-2's)

Special dietary requirements can be catered for – Please state at time of booking.

Mexican Street Food

Inspired by Mexican “Antojitos” or Little Cravings, our Mexican Street Food Menu is designed to bring together a selection of small dishes served in succession to the table. We can spice up the courses for those who like hot food, or tone down the chilli for those who prefer to taste the natural herbs and spices we use in our dishes.

Welcome Drink

Cinnamon Tequila '43

Tequila, Licore 43, Lime and Pineapple Juice, Served in a Jar with a Cinnamon Sugar Ring

“Antojitos” .. Little Cravings ...

Shredded Pork Taco

A Soft Taco Piled High with Shredded Pork, Chipolte Chilli Sauce, Coriander, Lime Wedges & Cheese

Chicken, Avocado & Tortilla Salad

Crispy Tortilla, Shredded Chicken, Avocado, Corn, Black Beans, Jalapeño, Cheese & Sour Cream Dressing

Quesadilla

Toasted Cheese Tortilla Sandwich – Choose your topping (Grilled Red Chorizo; Jalapeño & Vegetables; Chicken or Prawns)

Warm Sweet Corn Salad

Toasted Sweet Corn Kernels, Fresh Coriander Leaf, Lime Juice, Smoked Paprika, Cheese & Chipolte Mayo Dressing

Queso Flameado

Melted Cheese with Chilli, Flambéed with Tequila and Served with Crudites and Tortilla Chips

Main Course –Served Family Style

Carne Asada

Lime, Chilli and Garlic Marinated Steak Grilled How you Like it, Cut into Strips and Piled high with Salsa, Guacamole and Sour Cream

Chicken Fajitas

With Sour Cream, Shredded Lettuce, Salsa & Cheese

Grilled Sea Bass

With an Avocado, Coriander and Sweet Corn Salsa

Flour Tortillas

Mexican Spiced Potatoes

Dessert

A Stack of Mexican-Style Cinnamon Dusted Churros with Chocolate Sauce for Dipping

Half a Bottle of Red, White or Rose Wine Per Person - Please Specify when Ordering.
Half Portions Available for Children under 14 (No Charge for Under-2's)

Special dietary requirements can be catered for – Please state at time of booking.

Modern Mediterranean Menu

With flavours from Spain, Italy, France, Morocco, Tunisia and the Mediterranean Coast, our Modern Mediterranean Menu brings together Anti Pasti, Tapas and Mezze starters, followed by a choice of delicious main courses and finishes with a trio of Mediterranean Dishes

Welcome Drink

A Pitcher of White Sangria with Summer Fruits, White Wine, Spanish Vanilla Liquor and White Rum

Mezze, Anti Pasti and Tapas (Served to Your Table)

Ensalada de Tricolore (V)

With Buffalo Mozzarella, Avocado, Tomato and Basil

Hummus & Falafel (V)

Chickpea & Broad Bean Patty Served with our House-Made Hummus

Citrus Olives (V)

A Selection of Spanish Olives in Citrus Zest, Preserved Lemon and Fresh Herb Marinade

Bruschetta (V)

With Baby Tomatoes, Sundried Tomatoes, Balsamic Vinegar and Fresh Basil

Lamb Kofta & Moroccan Salad

With Minted Greek Yogurt and Chopped Moroccan-Style Salad with Tomatoes, Red Onion, Cumin & Coriander

Main Courses

Choose from the Following:-

Roasted Cod with a Moroccan Spice Crust

With Preserved Lemon and Tomato Salad, Black Olive Puree and Herbed Cous Cous

Solomillo of Pork with Baby Vegetables

With an Orange, Star Anise and Ginger Glaze; Comfit Potatoes

Slow-Cooked Beef Cheeks

With Pedro Ximenez Gravy and comfit Potatoes

Mediterranean Fish Stew

Market-Fresh Fish, Potatoes and Shellfish in a Seafood Sauce

Salt-Baked Chicken with Sweet Roast Garlic

Chicken Thigh, Leg and Breast Roasted with Garlic Cloves and Vermouth, Served with Baby Potatoes and Shallots

Stuffed Sweet Red Peppers (V)

Piquillo Peppers Stuffed with Rice and Black Beans, Topped with Roasted Tomato Sauce, Mozzarella and Parmesan Cheese

Dessert

Served as a Trio

Olive Oil Cake with Lemon Syrup and Vanilla Cream; Churros; Chocolate Sauce and Fresh Fruit Salad

Half a Bottle of Red, White or Rose Wine Per Person - Please Specify when Ordering.
Half Portions Available for Children under 14 (No Charge for Under-2's)

Special dietary requirements can be catered for – Please state at time of booking.

BBQ Menu

Our BBQ Banquet is served buffet style so that you can enjoy our wide selection of freshly prepared salads while the BBQ mains are being cooked in front of you. Whether your BBQ is gas or coal, we will make sure you enjoy a tasty range of BBQ flavours, a selection of exciting salads and a plated trio of classic desserts

Welcome Drink

Andalucian Punch

Dark Rum, Triple Sec, Pineapple Juice, Grenadine, Lime and Orange Juice, Shaken over Ice and Garnished with an Orange Wedge

BBQ Main Courses

Mini Steak Burgers ("Sliders")

Made from Selected Beef Cuts, Served in a Bun with Burger Sauce and Cheese

Chicken Kebabs

With Andalucian Seasoning and Finished with Lemon

Prawn Skewers

With a Honey, Chilli and Ginger Glaze

Sausages

Choose from Handmade Classic Chorizo; British Cumberlands; Blood Sausage; Argentinian Criollo

Steak

A Tasty Argentinian-Cut "Entraños" Served Medium Rare

Melting Aubergine & Feta Parcels (V)

Grilled Aubergine Slices Stuffed with Cheese, Tomato and Pesto

Grilled Fillet Steak (Price Supplement - Please Ask on Booking)**

Salad Buffet

Chef's Special Pasta Salad

Please ask for details at time of booking, stating any allergies or dietary requirements

Chef's Special Potato Salad

Please ask for details at time of booking, stating any allergies or dietary requirements

Cous Cous Salad

With Chopped Peppers, Sultanas and Summer Herbs

Caesar Salad

With Crunchy Lettuce, Handmade Garlic Croutons, Parmesan Shavings. Bacon and Chicken Optional - please specify when booking

Chopped "Arabic" Salad (V)

Summer Salad Vegetables, Fresh Mint, Parsley and Toasted Flatbread Strips with Sumac and Pomegranate Molasses

Dessert

Served as a Trio

Baked Cheesecake; Seasonal Fruit Salad; Baby Chocolate Tart

Half a Bottle of Red, White or Rose Wine Per Person - Please Specify when Ordering.

Half Portions Available for Children under 14 (No Charge for Under-2's)

Special dietary requirements can be catered for – Please state at time of booking.

Terms and Conditions of Booking

Menus

- *Please note that menu ingredients are seasonal and so some items may change at the time of booking. We will inform you of any changes before you confirm*
- *Please inform us of special dietary requirements when booking so that we can make changes to the menu items*
- *Please advise us when booking how many of each wine you require*
- *Children´s menus are provided for children under 14. Please advise if you require half portions or a separate children´s menu*

Staffing & Arrival Times

- *We normally arrive 1 hour and 30 mins before your requested start time. We request that the kitchen is vacated so that we can finish the food onsite*
- *We supply kitchen staff and waiting staff*
- *We lay the table, clear up and take the rubbish*

Kitchen Equipment

- *We use the kitchen equipment, crockery and cutlery that is already in the property. However, if you require linnens, additional furniture and complete cutlery, crockery and glass hire we are happy to price separately for this.*
- *When booking the BBQ menu we request that you inform us whether the BBQ is coal or gas so that we can supply coal where necessary. We request that you please check that there is a gas bottle where a gas BBQ is supplied*

Payment & Minimum Group Size

- *We require payment in cash on the night or payment via paypal before we arrive.*
- *We have a minimum order of 250euros regardless of group size*