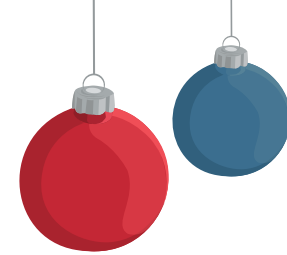




CHRISTMAS PARTY MENU

minimum table 8 diners | menu available by pre-order only «£29,95pp»

drinks - we recommend pre-ordering arrival drinks; our carafes of fresh sangría are perfect for larger tables
vegetarian, vegan & gluten friendly* menus available on request - let us know in advance



tapas

to start

baby chorizo

from la Rioja, glazed in honey & sherry vinegar

Catalan bread grilled Welbeck estate ciabatta with olive oil & fresh tomato **VEGAN**

halloumi fritters

chimichurri yoghurt v

gordal olives marinated in thyme, orange & garlic **VEGAN**

followed by

sweet & sticky crispy px beef

spring onions, toasted sesame, red chilli

pork belly tacos braised local pork belly, kimchi cabbage, chipotle & lime mayonnaise

garlic & chilli prawns lemon, parsley

mushroom risoni rice shaped pasta, mushrooms, Parmesan* & chive cream sauce v

baresca meatballs local pork belly & loin

meatballs in a spiced tomato sauce, Parmesan

patatas bravas spiced tomato sauce, confit garlic aioli v

extras for the table

sharing boards

we recommend 1 board between 2-3 people

Spanish cheeses 105g selection with torta de aceite & garnishes: Picos blue, Manchego d.o., Montbrú goat's 11,95

Spanish cured meats 90g selection with pickled fennel & capers: 18 month aged serrano ham, Ibérico chorizo, Ibérico salchichón 13,95

cheese & cured meats 70g Manchego d.o and our 90g Spanish cured meat selection with torta de aceite & garnishes 17,95

to finish

churros (Spanish doughnuts) chocolate sauce 3,50pp supplement

v dish is suitable for vegetarians * we use a premium vegetarian substitute for Parmesan

GLUTEN please note that we cannot scientifically guarantee any of our food or drink we serve is "Gluten-Free" as we use gluten containing ingredients in our kitchens & bars

food is prepared in our kitchen which contain allergens, please inform us of any allergies at the time of order

VEGAN MAKE IT VEGAN some of our dishes are vegan or can be made vegan on request, please inform us at the time of order

escabeche
tapas

@escabechetapas
escabeche.co.uk

baresca
tapas

@barescatapas
baresca.co.uk

CHRISTMAS PRIVATE HIRE PARTIES

floating tapas menu «£24,95pp» | canapé style

price for private hire is based on a minimum spend basis | whole restaurant hire is available

baby chorizo from la Rioja, glazed in honey

& sherry vinegar

mozzarella, red onion & thyme (flatbread) v

halloumi fritters chimichurri yoghurt v

salmon, dill & lemon croquettes

mini lamb koftas mint yoghurt & dukkah

panko tiger prawns garlic aioli

pork belly tacos braised local pork,

kimchi cabbage, chipotle & lime mayonnaise

vegetarians will also receive

panko garlic mushrooms chive sour cream v

butternut squash, chilli & raisin empanadilla VEGAN

cauliflower cheese & chilli croquette v

baresca falafel taco sweet potato hummus,

pickled red onion, tahini 'yoghurt', dukkah VEGAN

to finish

churros to share chocolate sauce 3,50pp supplement v



v dish is suitable for vegetarians * we use a premium vegetarian substitute for Parmesan

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