

# TAPAS

## AT THE OLIVE TREE

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£32 per person  
£16 children (2 – 12 years)

### SOUP & BREAD

#### Fabada (V)

White bean soup with chilli oil, Croutons (V,G,Se), mixed seeds (V), crispy fried onions (V,G)

#### Artisan bread selection (V,G,Se)

With Welsh butter (V,D) and olive oil (V)

### ENSALADAS

#### Ensaladilla Rusa (V,E,SD)

Spanish potato salad with boiled egg, chopped pickles, grated carrots, peas and lightly smoked paprika mayonnaise

#### Ensalada Mixta (V,SD)

Tender crispy mixed salad leaves with seasonal herb dressing

#### Ensalada de Pasta Murciana (V,SD,G)

Fusilli pasta with black olives, fresh parsley, chopped tomatoes, roasted red peppers, basil and shery vinegar dressing

#### Spanish tomato salad (V,D,SD)

Plum tomatoes, red onion, garlic and parsley dressing, Gran Levante cheese flakes and capers

### DELI SELECTION

Pickled Cabbage (V,SD), Sweetcorn (V), Cucumber (V), Beetroot (SD,V), Gherkins (V,Mu,SD), Marinated Olives (V), Croutons (V,G), Pickled Onions (V,SD), Diced Tomato (V), Mixed Seeds (V), Radish (V), Onion (V), Capers (SD,V), Roasted red peppers (V)

### COLD TAPAS AND PINTXOS

Sliced chorizo and red pepper tapenade on sourdough croute (G,SD)

Black olive and smoked paprika patatas tortilla (V,D,E)

Serrano ham and tomato relish on sourdough croute (G,SD)

Manchego cheese with Welsh honey and toasted walnuts on seeded bread (V,G,D)

Pickled anchovies and green olive skewers (F,SD)

Roasted peaches and crumbled goat's cheese (V,D)

Cod and salmon fishcakes, lettuce and garlic mayonnaise (G,S,SD,F,E)

### HOT BUFFET

Beef and chorizo pies (G,D,E,SD,S)

Smoky meatballs in roasted garlic tomato sauce (SD,G)

Black bean and smoked sausage cassoulet with grilled aubergine (SD)

Traditional chicken and prawn paella (Cr,F,M,SD,D)

Roasted sardines with lemon and olive oil (F)

Fried squid with squid ink sauce (M,D,SD)

Steamed mussels with white Rioja and fennel sauce (M,SD,D)

Patatas Bravas with smoked tomato sauce and garlic aioli (SD)

Roasted cauliflower with romesco sauce and pickled raisins (SD,N)

Rosemary and thyme roasted new potatoes (V)

Roasted courgette and aubergine with sherry dressing (V,SD)

Roasted carrots with toasted almonds (V,N)

Green beans with sun blushed tomatoes and shallots (V,SD)

Rice cooked with fennel seeds (V)

### DESSERTS

Selection of hand-made pastries, tarts and cakes  
*(allergens are displayed on our buffet)*

Fresh Fruit Salad (V)

### HOT DESSERT

Churros (V,G)

Chocolate sauce (V,D,S)

### ICE CREAM

Soft Whipped Ice Cream Station (V,D)

Topped with:

Honeycomb (V), chocolate shavings (V,D,S), hundreds and thousands (V,D,S), crushed meringue (V,E), desiccated coconut, chocolate sauce (V,D,S), toffee sauce (V,D,SD), strawberry sauce (V,SD)