



Portuguese canapés and sharing feast Spring/Summer

Sharing suppers are a great way for you and your guests to try a selection of dishes. Canapés to start then, once seated mains and salads, then the pudding stand to pass around the table creating a family style feast- great for family or wedding parties. These are sample menus. We can also create bespoke menus for you.

Canapés

Goat's cheese crostini with hazelnuts and chestnuts honey
Salt cod fishcakes with herb mayonnaise
Honeyed figs wrapped in Iberian ham with Ewe's curd
Pork croquettes with saffron aioli
Prawn and chorizo skewers with gremolata
Sardinallas with black olive paste and piquillo peppers

Mains choose 3

Pork and bean stew with morcilla, chilli, thyme, red wine and parsley
Braised octopus with potatoes, green peppers and paprika
Salt cod with potatoes, stewed peppers, tomatoes, olives and onions.
Escalivada – grilled and marinated vegetables with garlic and sherry vinegar

Salads choose 3

Charred tenderstem broccoli, chilli, orange and anchovy dressing
Roast vegetable cous cous with cayenne, saffron, chickpeas and coriander
Broad beans, peas, chicory, baby spinach, garlic and chorizo
Mixed green bean, cherry tomatoes, capers, garlic and tarragon

Puddings

Brown sugar, cinnamon and hazelnut meringues
Rose chocolate truffles
Honey and thyme tarts