

# Donostia SC Catering Ltd

## **CANAPÉ MENU**

### **Meat**

Pork and fennel meat balls

Caramelised peach with prosciutto

Confit duck and apple

Bresaola with celeriac remolade

### **Fish**

Tuna tartare

Octopus and chorizo

White and brown crab

Beetroot and vodka gravadlax

### **Vegetarian**

Courgette and fontina arancini

Asparagus and mint gazpacho

Wild mushroom and truffle fritatta

Red chicory with gorgonzola and hazelnut crumb

**Minimum 6 items**

**All items can be gluten free**

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## **PINTXOS MENU**

### **Hot**

Prawns a la plancha with shallot salsa

Iberico pork slider with truffled mayonnaise

Griddled asparagus with romesco Sauce

Seared scallops with artichoke purée and crisp jamon

### **Cold**

Iced gazpacho with oloroso Jelly

Crab and red chicory

Basque chorizo with piquillo pepper

Salt cod brandade with Iberico ham

Char-grilled solomillo (steak) with alioli

Smoked idiazabal cheese with membrillo

### **Sweet**

Chocolate and PX sherry mousse

Basque almond cake with clotted cream

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## **MULTI-COURSE MENU**

### **To start**

Roasted almonds/olives

Basque charcuterie platters/Spanish cheese boards

Served with a selection of pickles, quince paste and bread

### **Mains (tapas style portions) – minimum 3 items**

Prawns a la plancha with shallot salsa

Scallops with artichoke puree & crisp jamon

Seared tuna with piquillo pepper & tomato piperrado

Chorizo, morcilla & pancetta bean stew

Basque beef stew

Braised Iberico pork cheek with celeriac mash

Spicy chorizo with lentils

Basque chicken & bean stew

Asparagus with romesco sauce & toasted almonds

Wild mushroom skewers with garlic & sherry

### **To finish**

Chocolate & PX sherry mousse

Basque almond tart with clotted cream

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## THREE COURSE SIT DOWN MENU

### To start

Sour dough and campagrain bread with olive oil and alioli

Gordel olives and Basque chillies

Iberico charcuterie

Padron peppers

Boquerones with caper berries

Smoked Basque cheese with truffled honey

### Mains

Hand dived scallops with Spanish ratatouille and marcona almonds

Seared tuna salad with jersey royals, fennel and cucumber

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Salt Marsh lamb with crushed squash, caper and anchovy brown butter

Braised Iberico pork cheek with celeriac purée

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Pan fried truffled wild mushroom with PX sherry glaze

Baby leaf salad with char-grilled white and green asparagus, heirloom tomatoes  
and lemon dressing

### Dessert

Flourless chocolate cake, Seville orange and almond cake,  
potted raspberry, honey and oat cheesecake  
to share with mascarpone and seasonal berries