

# CHRISTMAS PARTIES AT CAMPO BLANCO

**Minimum of 12 People • £30 per person**

This festive menu is designed to share and is a great way to try some of our most popular dishes with some festive additions! Changes to this menu are possible but will incur an extra charge. We are happy to adjust the menu for vegetarian, pescatarian & vegan guests. Please inform us of any food allergies or intolerances at the time of booking. Please not all courses are served as sharing platters. If you wish to proceed with your booking, we will hold your booking for 48 hours. We require a non refundable deposit of **£10 Per Person**.

## **Olives**

A mix of Green and Black Olives marinated in Garlic, Citrus and Thyme

## **Starter**

### **Pan Catalan**

A traditional Spanish Dish. Chargrilled rustic Bread topped with Tomatoes and Garlic

### **Hummus**

Hummus topped with Chillis, Spring Onions and Tapenade served with crispy Flatbread

### **Chorizo Wrapped in Serrano Ham**

Thick slices of traditional Spanish Chorizo wrapped in authentic, cured Serrano Ham

## **Tapas**

### **Slow Cooked Beef Rioja**

Chunks of beef, marinated in Red Rioja and slow cooked to perfection served with Paprika Spiced 'Picos'

### **Patatas Bravas**

Fried New Potatoes tossed in our homemade Tomato Bravas Sauce

### **Three Cheese Crab Gratin**

A decadent concoction of crab meat and cheeses baked to perfection and topped with breadcrumbs.

### **Mixed Salad**

Lamb Lettuce, Peppers, Red Onions, Cherry Tomato, Cucumber and Radish

### **Crispy Squid**

Deep Fried Squid Coated in our own Spice Blend Served With Chillies, Spring Onions and Aioli

### **Cauli Wings**

Cauliflower florets marinated in Lemon & Garlic and coated in homemade Maple Syrup & Siracha Glaze. Served with our Pomegranate Ketchup

## **Dessert Sharing Platter**

### **Churros**

Spanish Crispy Doughnuts dipped in Cinnamon Sugar and served with Dulce De Leche & Chocolate Sauce

### **Chocolate Brownie**

Warm Chocolate Brownie Served With Ice Cream