



Big Pan Food

If you are having a social or corporate event on a budget, our big pan food is the perfect way to feed hungry guests. Freshly cooked delicious food with attitude!! Perfect for a late summer evening, garden party, outdoor event, bonfire night and Halloween. Prices quoted are an all inclusive price except the chef. Waiting staff can be provided. We provide everything needed with which to cook the food leaving you time to enjoy yourself.

Paella (minimum of 20)

Our paella is made the traditional way in one of our large paella pans with saffron, white wine, olive oil and sweet smoky Spanish paprika. Crockery and cutlery is included. A chef is provided at £37.50 to cook the paella for you!

Valencian Paella

This meat paella has chicken, chorizo, green beans, peppers, artichokes, tomato and rosemary. Served with ensalada mixta and alioli. We can also do a more traditional type of paella with rabbit and snails.

Please call for details.

Seafood Paella

This seafood paella has prawns, squid, mussels, green beans, peppers, artichokes, tomato and rosemary. Served with ensalada mixta and alioli. We can also do a luxurious paella with lobster or langoustines. Please call for details.

Vegetable Paella

This vegetable paella has courgettes, asparagus, butter beans, peppers, artichokes, tomato and rosemary. Served with ensalada mixta and alioli.

Pot Food (minimum of 20)

We bring a great big traditional iron pot filled with yummy stew and serve to your guests with suitable accompaniments. We can also come and build a proper fire to put the pot onto. This looks great on a late summer evening and into Autumn for Halloween and Bonfire Night.

Irish Stew with Guinness and Dumplings

Nice big chunks of lamb shoulder slowly cooked with Guinness, carrots, onions, leeks, parsnips, potatoes, rosemary and fluffy dumplings; Garnished with fresh mint, parsley and served with crusty granary bread and butter.

Chicken Chorizo and Chick Pea Stew

Slow cooked chicken, big pieces of sweet smoky Spanish paprika and soft chick peas star in this deliciously mouth watering stew with tomatoes, garlic, saffron, rosemary and served with fragrant citrus and olive oil cous cous.

Herb Gardens Winter Vegetable Goulash

Pumpkin, butternut Squash, carrots, leeks, onions and mushrooms are cooked gently with loads of Winter herbs, white wine and paprika; Finished with sour cream, tomatoes and served with our home-made caraway seeded bread.

We can also do Coq Au Vin, Boeuf Bourguignon or maybe you fancy a spicy curry! Please call for details.