

BERONIA LOUNGE MENU AT BAR 44 COWBRIDGE

BREAKFAST MEETING MENU

£15 PER PERSON

AVAILABLE FOR MEETINGS 8AM-12 NOON DAILY
MINIMUM OF 10 GUESTS

All served on sharing platters

Severn & Wye smoked salmon, fresh lemon GF

Griddled pancetta, morcilla & chorizo GF

Roasted Spanish tomatoes & wilted spinach GF, V

Creamy scrambled eggs, black pepper, piquillo GF, V

Crispy bravas potatoes V

Sourdough toast, Spanish honey V

Tea, coffee, iced water, orange juice

DAILY DELEGATE MENU

£25 PER PERSON

MINIMUM OF 6 GUESTS

Price includes:

Private room hire between 8am & 5pm

Unlimited tea, coffee

Filtered sparkling & still water, cordials, mints

Homemade cookies for mid-morning & afternoon break

Ploughman's lunch Spanish style

Projector, screen & flip chart

Complimentary wi-fi

Menu

Charcutería selection GF

Spanish cheese selection N

Winter tomato & olive salad GF, V

Little gem, manchego & Apple salad GF, V

House pickles, chutneys & olives GF, V

Freshly baked breads V

WITH THE DAILY DELEGATE MENU, BREAKFAST OPTIONS ARE ALSO AVAILABLE ON ARRIVAL AT AN ADDITIONAL CHARGE:

FULL BREAKFAST AT £12 PER PERSON, BACON ROLLS AT £4 PER PERSON, BREAKFAST PASTRIES WITH HONEY & BUTTER AT £4 PER PERSON

SHOULD YOU WISH TO HAVE AN ALTERNATIVE MENU, SUPPLEMENTARY CHARGES MAY APPLY

VEGETARIAN MENU ALSO, PLEASE ADVISE WHEN BOOKING HOW MANY SPECIAL DIETARY REQUIREMENTS THERE ARE WITHIN THE PARTY

BERONIA LOUNGE MENU AT BAR 44 COWBRIDGE

EL PUERTO MENU

£15 PER PERSON

ONLY AVAILABLE FOR STAND UP EVENTS WITH OCCASIONAL SEATING, FOR A MINIMUM OF 20 GUESTS

£2 SUPPLEMENT IF 19 GUESTS OR LESS

Nibbles on tables on arrival:

Gordal olives, lemon, parsley, black pepper **GF, V**

Kikos - crunchy Spanish corn **V**

Habas fritas - toasted broad beans **V**

To be passed around on platters during event:

Piquillo pepper tortilla, alioli **GF, V**

Aubergine tempura, chestnut honey **V**

Crab toasts, apple & fennel

Spiced chicken pinchos, mojo rojo

Lamb meatballs, tempranillo, tomato

Chorizo & cherry tomato pinchos

Roasted potatoes, rosemary, garlic, bravas sauce **GF, V**

SHOULD YOU WISH TO SERVE CHOCOLATE & SEA SALT TRUFFLES AS A SWEET OPTION, THE SUPPLEMENT WOULD BE £1.50PP

SANLÚCAR MENU

£23 PER PERSON

SIT DOWN MENU FOR UP TO 26 GUESTS

£2 SUPPLEMENT IF LESS THAN 15 GUESTS

All sharing platters, served in courses

Sourdough, Rama 44 olive oil, alioli **V**

Gordal olives, house pickles **GF, V**

Charcutería selection **GF**

Crispy hake, alioli, herbs, capers

Moruños chickem, sobrasada, spiced yoghurt **GF**

Lamb meatballs, tempranillo, tomato

Jamón croquetas

Little gem, manchego & apple salad

Seasonal tomatoes, oloroso dressing, red onion, capers **GF**

Triple cooked potatoes. smokey bravas sauce, sherry alioli **V**

Chocolate truffles, sea salt **GF, V**

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BERONIA LOUNGE MENU AT BAR 44 COWBRIDGE

JEREZ MENU

£26 PER PERSON

SIT DOWN MENU FOR UP TO 26 GUESTS

All sharing platters, served in courses

Sourdough, Rama 44 olive oil, alioli **V**

Gordal olives, lemon, parsley, black pepper **GF, V**

Charcutería selection **GF**

Crispy whole baby prawns, avocado, lime, pimentón

Featherblade of Welsh beef, mushroom ketchup, truffled manchego **GF**

Cured & slow roast Duroc pork belly, smoked morcilla, apple ajo blanco **N**

Cod a la plancha, white bean & saffron, samphire & winter tomato **GF**

Little gem, apple, cured Manchego salad, px dressing **GF, V**

Spiced roast squash, walnut, kale & manchego pesto **N, GF, V**

Roasted garlic, thyme, olive oil & lemon potatoes **GF, V**

Dark chocolate truffles, sea salt **GF, V**

SUNDAY ROAST MENU

£30 PER PERSON

SIT DOWN MENU FOR UP TO 26 GUESTS

Children eat at half price or have child's menu

Sourdough, Rama 44 olive oil, alioli **V**

Gordal olives, lemon, parsley, black pepper **GF, V**

Charcutería selection **GF**

Sirloin of local salt aged beef, chorizo Yorkshire puddings

Overnight roast sidra belly pork, apple & black pudding

Ibérico jamón fat roast potatoes, garlic, rosemary & thyme

Truffled manchego cauliflower cheese

Seasonal greens **GF, V**

Valencian orange & almond cake, orange, crème fraîche

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