

# *The Urban Sharing Menu*

## TWO COURSES. THE SHORT COURSE . . .

### SHORT COURSE - SPANISH TAPAS PLATTERS

(All of the below will be served!)

#### Iberico Bellota Hand-Carved Ham

*From acorn fed free range livestock, cured for 4 years to produce unsurpassed flavour.  
The champagne of jamon from renowned producer, Castro y Gonzalez.*

#### Serrano Teruel D.O.P. Ham

*From the Teruel region cured for 18 months for a uniquely meaty yet sweet flavour*

#### Iberico Bellota Salchichon

*Spanish Salami, seasoned with Black Pepper and Nutmeg*

#### Chorizo

*Classic chorizo spiced up with paprika, tossed in sherry vinega.*

#### Nardin Beech-smoked Anchovies

*Fresh fish smoked over Beechwood, packed by hand in olive oil*

#### Boquerones, Marinated White Anchovies

*Marinated in a little vinegar and oil*

#### Manchego Cheese

*Villarejo Manchego, the classic Spanish cheese, aged for a minimum of 6 months.*

#### Hummus

*Served with Spanish Olive Oil, & Paprika.*

#### Perello Gordal Olives

*"Queen" olives from Alcala de Guadaira and Utrera, Sevilla*

#### Salted Marcona Almonds

*Grown and roasted over wood by expert producer, Casa Gispert*

#### Double-Dip Chipolatas £5

*Honey & mustard glazed chipolatas in tribute to T.C. Chen.*



*Urban Golf*

# *The Urban Sharing Menu*

TWO COURSES. THE LONG COURSE . . .

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## LONG COURSE - SLIDER BURGERS

Augusta

*Beef, bacon relish, lettuce, tomato, mayo*

Crooked Stick

*Pulled pork, chilli lime coleslaw, hickory BBQ sauce#*

Winged Foot

*Spiced breaded chicken breast, gem lettuce, caeser dressing, manchego cheese*

Sawgrass (Vegan)

*Chickpea, carrot, celery, spring onion and red pepper burger with vegan mayo, baby gherkins, dill & basil*

Pine Valley (V)

*Halloumi and avocado burger with chilli jam*

All served on platters with French fries

Choose 3 varieties of burger for your party

2 burgers served per person

e.g For 30 people, x 25 Augusta, x 25 Winged Foot, x 10 Sawgrass



*Urban Golf*