



Festive Sharing Menu



TWO COURSES. THE LONG AND THE SHORT ...

SHORT COURSE - SPANISH TAPAS PLATTERS

(All of the below)

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 vinegar.

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.

All served with Bread and Olive Oil



Urban Golf



Festive Sharing Menu 1



TWO COURSES. THE LONG AND THE SHORT ...

LONG COURSE - SLIDER BURGERS

Turkey Trot

Turkey, Cranberry and Camembert.

Augusta

Beef, bacon relish, lettuce, tomato, mayo.

The Rudolph

Vension, Carmelised Onion, Rocket, Mayo.

Pine Valley (V)

Halloumi and avocado burger with chili jam.

Sawgrass (Vegan)

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

All served on platters with skinny fries

Choose 3 varieties of burger for your party

2 burgers served per person

e.g for 30 people, x 25 Augusta, x 25 Rudolph, x 10 Sawgrass



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