



# SAMPLE FIESTA MENU



As well as tasty Street Food we also offer a fully **'served to table'** meal with professional serving team and crockery and cutlery! A beautiful, rustic and exciting approach to a wedding breakfast!

The menu below is an example of this. For guest numbers of around 80 the below menu is priced between £30-£45 (all inclusive) depending on your final menu choices

## Canapé & Nibbles

Sticky glazed local sausages with sweet chili dip  
Cream cheese crostini with fresh pico de galo  
Mexican gazpacho shots with parsley and feta croutons and a dash of Tequila!  
Avocado and charred corn tostada with pink chili mayo  
Spiced BBQ meatballs on Nacho cheese dip

## To Begin...Mexican Sharing Platters

Table-Top Nachos with Coriander Salsa, chilli cheese sauce, Guacamole, Sour Cream and Jalapenos, Queso Fundido con Chorizo with baked breads, Mexican Sunshine Salad with black beans and a zesty lime drizzle

## Main Event

El Kantina 'Sombrero Baskets'- Giant Baked Taco filled with salad, slaw and your choice of:

12 Hour slow cooked smoky BBQ Pulled Pork

Zingy Mojito Lime Shredded Chicken

Marinated Feta and Rainbow pepper with roasted Sweet Potato and rainbow peppers (V)

Vegan 3 Bean chilli over fluffy white rice with House slaw and fresh salad served with salsa fresca and coriander (VG)

Finished with sour cream, Jalapenos and Coriander

## Bit on the side

Mexican rice with peppers, red onion, Coriander, chilli flakes

## All things Sweet

Dessert platters with a mixture of Churros n chocolate, brownies, cakes, cheesecake and strawberry's served with marshmallows and cinnamon dust