

CRISP

FBIZA | LONDON

Choice of five

HOT

Smoked bacon and maple muffin

Puffed pork scratching, burnt apple and caviar

Monkfish tempura and tartare sauce

King prawn, red pepper jam and chive

Roasted beef fillet, whipped horseradish, mini Yorkshire
pudding

Manchego cheese and cured red onion tartlets (V)

Spanish style tortilla (V)

Glazed aubergine, pomegranate molasses and pickled mooli (VG)

COLD

Smoked salmon pate, pickled cucumber and roe

Seasonal ceviche, tigers milk and charred pineapple

Kohlrabi "taco", dressed crab and herb salsa

Lemon and thyme roasted chicken, baby gem lettuce and anchovy
dressing

Fine de claire oyster, apple, honey-vinegar dressing

Goats cheese mousse and balsamic strawberry crostini (V)

Fig, caramelised onion and manchego cheese crostini (V)

Pickled vegetable fresh spring roll (VG)



Contact Us

To discuss any element of your event please contact our dedicated events consultant:

Gem Anderson

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