

The background is a vibrant, celebratory collage. It features a large, faint Roman numeral clock face in the center. The color palette is rich, with warm oranges and reds at the top transitioning to cooler blues and greens at the bottom. Scattered throughout are golden confetti, streamers, and intricate white paper fans with floral patterns. The overall mood is festive and elegant.

TASTE OF SPAIN

NEW YEAR'S EVE
BUFFET DINNER



STARTERS

Pintxos Morunos

Moorish Pork Skewers Marinated
in Ras el Hanout

Croquetas de Queso Idiazabal

Cheese Croquettes

Pan con Tomate

Toasted Bread with Tomato,
Garlic and Olive Oil

Butifarra Catalana con Allioli

Catalan Style Sausage with Aioli

Chipirones Fritos Rebozados

Crispy Baby Squid with Lemon

Ensaladilla Rusa

Olivier Style Salad



MAINS

Pollo al Chilindron

Pot Roasted Chicken with Tomato,
Bell Peppers and Serrano Ham

Cochinillo Asado al Horno

Roast Whole Piglet

Besugo a la Sal

Seabream Cooked on Salt Crust

Patatas Bravas y Papas Arrugadas con Mojo

Potato Bravas and Canarian
Potatoes with Mojo Sauce

Cebollas Rellenas de Paella de Setas Silvestres

Stuffed Onions with Wild Mushrooms and Rice

Tarta Tatin de Tomate y Berenjena Con Salsa de Ajo Negro

Tomate Tart Tatin with
Aubergine and Black Garlic

A FIESTA OF DESSERTS

Arroz con Leche

Chilled Rice Pudding

Turrone Tradicionales

Selection of Spanish Nougats

Crema Catalana

Spanish Crème Brûlée

Tarta de Santiago

Almond Cake

Tarta de Queso Vasca Quemada

Caramelised Basque Cheesecake

Milhojas

Millie-Feuille

Xuxos de Crema

Deep Fried Pastry Filled with Cream

Churros con Chocolate

Golden Pastry with
Chocolate Dipping Sauce





For special dietary requirements or allergy information, please speak with the restaurant manager before ordering or visit our allergens information page on www.thebelfry.co.uk/allergens. Please be aware that some of our cheeses are un-pasteurised; please advise if you require pasteurised cheeses. The menu is subject to availability and seasonality.

