



## Tapas Menu 2026

A selection of Green and Black Olives  
Sun Dried Tomatoes  
Rustic Breads and Bread Sticks [G,So]  
with Olive Oil and Balsamic [SD]

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### Paella (please choose two types)

Meat (Chicken and Chorizo)  
Fish (Mussels, Squid and Prawns) [F,MC]  
Vegetarian (Seasonal Vegetables) [C]

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Pork and Beef Meatballs in a rich Tomato Sauce [G]  
(can be made vegetarian on request using a plant based option)

Chicken and Butterbean Stew  
(a vegetarian stew can be provided on request)

Parma Ham, Halloumi and Cherry Tomato Skewers with Pesto Dressing [M,N]  
(can be made vegetarian on request)

Deep Fried Calamari [G,MC,E]  
(alternatively these can be substituted for Onion Rings if preferred)

King Prawns in Breadcrumbs [G,MC,E]  
(alternatively these can be substituted for Breaded Mushrooms if preferred)

Patatas Bravas (V)

Mediterranean Vegetable Brochettes (V)

Spanish Omelette (V) [E]

Mixed Salad (V)

**£16.50 per person (ex VAT)**

Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,  
G-Gluten+Cereals, C-Celery+Celeriac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans

## Spanish Dessert Buffet

Churros [G,E,M]

served with

Chocolate Sauce, Compote, Limoncello Cream and Strawberries

Catalan Honey and Fig Cream [E,M]

(honey and fig crème brûlée)

Exotic Fresh Fruit Platter

(includes Pineapple, Melon, Kiwi, Mango and Strawberry)

£6.00 per person (ex VAT)

### Notes

#### Equipment

- The menu prices quoted include all the relevant equipment i.e plates, cutlery, napkins, electric hotplates, serving utensils etc.
- Table linen can be provided if required and will be quoted for on request

#### Power

- We will need a power supply because we provide electric hotplates to keep the food warm from the point that it is delivered

#### Staff

- Please note that the staff are not included in the menu prices quoted. AHM can provide staff to serve and to clear up. The price for staff is £17.50 per person per hour (minimum of 2 hours).

#### Dietary Requests

- We are able to cater for any special dietary requirements, please inform us of any special requests and allergenic details when booking
- **Gluten /dairy free** items can be provided on request - there is a £2.70 surcharge per person for Gluten free

#### Numbers

- Please note that our minimum number for ordering our Tapas Menu is **10 people**
- Final numbers will be due one week prior to the event date (along with details of any special dietary requirements)

#### Delivery

- We aim to deliver hot food approximately 30 minutes prior to the time you want to eat so please advise us of your timings when booking
- The food will arrive hot and ready to serve
- A delivery charge will be applicable to your order. The charge will depend on the delivery address.

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### Booking confirmation / payment

- We require a £50.00 deposit to confirm a booking (if you don't have an account with us)
- The balance is due on the event day (the final invoice will be raised once numbers are confirmed one week prior to the event date)
- Payment can be made by:  
Cheque (payable to AHM Catering Experience) or cash  
Bank transfer (09-06-66, 42260392, A/C Name is 'AHM Catering Experience')  
Or you can phone our office to make a payment with your debit/credit card.

### Other Items

- AHM can provide a wide range of food and beverage items, the menus listed are our standard items but please don't hesitate to ask if you would like something not listed or if you would like your favourite foods included in your menu

### VAT

- All prices quoted will be subject to VAT at the standard rate

AHM Catering Experience  
16a Soundwell Road, Bristol, BS16 4QH  
0117 957 6942 / 07967 511870 (Hannah)  
[Hannah@ahmcatering.co.uk](mailto:Hannah@ahmcatering.co.uk)      [www.ahmcatering.co.uk](http://www.ahmcatering.co.uk)

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