



A true “taste” of Spain the dish with the colour and flavour of its Valencian roots will create a party atmosphere full of Mediterranean sunshine.

Each paella is prepared fresh for your guest using traditional ingredients such bomba rice saffron, garlic, paprika & rosemary along with the highest quality vegetables, chicken, fish and shellfish.

All paella dishes are served with marinated Spanish Olives Artisan Breads and a Spanish tomato salad.

Chose from

- Vegetarian - Peppers, courgette, peas, tomato, chick peas & rosemary
- Chicken - Tender chicken with peppers & cherry tomato
- Seafood paella - Tiger prawns, mussels & cockles
- Chicken & Chorizo - Tender chicken pan fried with diced chorizo
- Meatball paella - Beef & Pork meatballs pan roasted with garlic onion & tomato
- Luxury Seafood (£2.50 supplement pp) -- King Prawns, monkfish & scallops

**Two Paella £6.95**

**Three Paella £ 8.50**



That great British Favorite “Roast Beef” pulled and served in a traditional 6” “rolled” Yorkshire Pudding

Accompanied by, English Mustard & Horseradish and served with a Sage & Onion Stuffing, Summer Salad and Pan roasted Potatoes.

**You may also choose to select pulled pork or a vegetarian option of red peppers suffed with aborio rice spring onion and tomato.**

- Beef or Pulled Pork & Vegetarian £6.95
- Beef & Pork and Vegetarian £8.50



**Burritos a taste of Mexico**

Filled with

Pork Carnitas or Chicken Tinga and Three Bean Chili (V)

Cilantro & Lime Rice

Red Cabbage Radish coriander & Chili Salad

Served with Pea Guacamole, Sour Cream & Tomato Salsa and Nachos

- Pork or Chicken and Vegetarian £6.95
- Chicken and Pork and Vegetarian £8.50



1. Gluten



2. Crustaceans



3. Mollusc



4. Fish



5. Nuts



6. Peanuts



7. Sesame seeds



8. Eggs



9. Milk



10. Mustard



11. Celery



12. Lupin



13. Soya



14. Sulphur Dioxide





# streetfood



From coast-to-coast, get a taste of the USA's best BBQ a great American tradition, where food is cooked outside, shared, and eaten in a most casual of fashions, whether a gathering in a backyard, a park, the beach—even a parking lot or a rooftop.

Patty's stacked up with traditional accompaniments or Smoked pork ribs combine to create a taste of America.

- 6oz 100% Beef Patty served in a brioche Bun
- Baby Back Ribs slow cooked in Hickory Smoked BBQ Sauce
- Brockwurst Hog Dogs
- Buffalo Chicken Wings
- Corn on the cob (v)

Served with

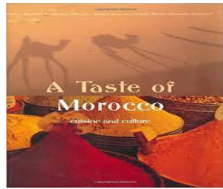
Coleslaw & Paprika Roasted Potato Wedges

Accompanied By

American Mustard, Sweet Chili Sauce, Garlic Mayonnaise, Gherkins, Jalapeno Peppers, Hickory Smoked BBQ Sauce

Two BBQ & Vegetarian £6.95

Three BBQ & Vegetarian £ 8.50



Moroccan cuisine is influenced by Morocco's interactions and exchanges with other cultures and nations over the centuries. Moroccan cuisine is typically a mix of Arabic, Andalusian, and Mediterranean cuisines with a slight European and Sub-Saharan influence.

- Lollipop Lamb Cutlets
- Moroccan Chicken Shish
- Kofta
- Falafel (v)

Served with Warm Flatbreads, Moroccan Spiced Cous Cous, Fattoush Salad

Accompanied By

Baba Ganoush Humus Harissa & Tzatziki

Two items & Vegetarian £6.95

Three items & Vegetarian £ 8.50



## Hog Roast and BBQ packages

Smells Amazing....Looks Amazing.....Tastes Out of this world!!

Zing catering provide hog roast services for domestic and corporate parties with the Highest standards of quality and service.

The nature of a hog roast pig (50kg to 60kg )makes it the perfect option for catering for a party with a novel theme for 100 +guests.

- Hog Roast Pig (50kg to 60kg)
- Fresh baked Soft Brown & White Rolls
- Mediterranean Vegetables paella (vegetarian option)
- Sage & Onion Stuffing
- Crispy Crunchy Crackling
- Green Salad
- Apple Sauce & English Mustard

Gower Hog Roast Package

£695.00 (100+ Guests)

Mumbles Hog Roast Package

£795.00\* (100+ Guests)

\*Mumbles package includes the following additions 100% Beef burgers or Lemon Chicken or Gourmet sausage



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