

elixir

FOOD & DRINK



Mediterranean Feast Menu



To Start Mezze –Tapas

(Served to the centre of to every table on a large olive wood board)

Homemade Rosemary & Black pepper tortilla ibicenca.

Buffalo mozzarella, Serrano ham & traditional Spanish tomato infused olive oil.

Marinated Spanish Lemon & Basil marinated queen olives.

Wood roasted Red Peppers & chargrilled vegetables marinated in local olive oil & lemon.

Authentic roasted garlic Ali oli.

Sunblush tomatoes & Roasted Tomatoes with herby basil pesto drizzle.

Tail on Gamba Prawns a la plancha with garlic & parsley extra virgin olive oil.

Aged Manchego cheese slices served with sweet red onion confit.

(Served with baskets of warm freshly baked flavoured breads)





Main Courses

Herb & Peppercorn Crusted fillet steak served with a Saffron & Truffle Sauce & Black garlic butter.

Cracked Black Pepper and Sea Salt, crispy polenta crusted pan fried line caught Sea Bass fillet served with a smoked charred organic lemon.

Parmesan and sun blush tomato stuffed chicken breast Rotolo wrapped in a crisp Serrano ham shell served with Rioja Sangria Reduction.

You pre-select 2 mains for your guests which we are offered to choose at the table.

Balsamic Beetroot & chili dusted sweet potato tart served with Pedro Jimenez sangria reduction

(Vegan/Vegetarian – pre ordered served to the individual guest)

Sides

Ibizan olive oil smashed Roasted New Potatoes, infused with orange, rosemary & black garlic with a local honey & salinas sea salt crust.

Organic green asparagus, with local lemon glaze, aromatic flowers & herbs.

Wild rocket salad, local organic medley of cherry, plum & sunblush tomatoes, quick jerez pickle red onions, crushed black olives, vintage Parmesan & olive oil.

All 3 served to the middle of the table.



Luxury Wedding BBQ





When guests sit

Warm bread, allium and marinated olives

After Ceremony Bruschettas

A seasonal market sourced selection of warm crispy bruschetta's served to your guests after the ceremony.

From the grill

(Served directly from the grill and buffet)

Chargrilled Prime fillet steak turned in fresh herbs, black peppercorns and sea salt

(hand cut onto wooden boards as guests come to the BBQ)

Whole slow BBQ'd leg of organic lamb rubbed with sweet spiced harissa, wood roasted red peppers and sundried paprika. Crispy Lemon Butter Basted Whole Organic corn fed chickens rubbed in roasted garlic, sea salt and fresh thyme.

Sweet sticky chilli spiked Korean BBQ Ribs served with Crunchy Asian summer slaw, fresh coriander, lime, ginger & lime sprinkled with peanut – black satay crunch.

Local line caught seasonal fresh fish, roasted cherry tomato & fresh basil parcels. Tail on Gamba Prawns with sweet chilli, lime & fresh coriander.

Balsamic Fig, Cabrales cheese & Chilli Puff Pastry Tartlets with fresh rosemary.

Vegetarian Vegan: A selection of Vegan/vegetarian mains pre ordered and served directly to the guest.





Salad & sides

Baked herb feta, watermelon, mint & kalamata black olives tossed into peppery wild rocket, drizzled with sweet white balsamic & organic olive oil.

Jewelled Spiced Moroccan Apricot, Ras al Hanout & Tabouli, with abundant herbs and firey chilli dressing with lemon chilli dressing.

Triple Tomato salad with organic Ibizan tomatoes, confit cherry tomatoes & sun blush quick pickle jerez red onions and basil crushed olive oil.

Grilled Peach, Mozzarella & Jamon Serrano with crushed Spanish almonds and chilli spiced honey.

Summer Mint, Abundant Parsley, Fresh thyme turned new potatoes, drizzled with lemon infused extra virgin olive oil and sprinkled with Salinas sea salt.

Dessert

Salted Caramel Bischoff cheesecake bites, Warm chocolate fudge brownies, fresh berries, lightly whipped vanilla cream & salted Valrhona chocolate fudge sauce.

Served as a sharing platter.



Canapes





Canapes

At elixir we offer your guests 2 complimentary seasonal bruschetta with their aperitif drinks, if you would like to offer additional canapes, these are the lovely ones we offer.

Fire roasted red pepper, coriander & feta Quesadillas with Tequila spicy margarita salsa

Puff pastry tartlets with caramelised red onions, French goats cheese and thyme

Mini spring rolls with lime and coriander sweet chilli dip

Serrano ham croquettes served with lemon & herb aioli

Chicken Skewer Marinated in Teriyaki & fresh coriander with cashew & peanut pesto

Mini fillet steak burger with Rocket & truffle aioli

Gourmet Sausage rolls with vintage cheddar and rosemary, served with a homemade tomato & chilli relish

Beer and maple glazed ham, vintage emmental and whole grain mustard mini croque monsieur

Beetroot & Horseradish falafel bites with chilli-lemon hummus dip

