

paella

marlon's
kitchen.

Piping hot, artisan paella cooked by our expert chef as you cruise along the canal.

Core ingredients are sourced from award winning Spanish food supplier Brindisa making for a delicious and authentic experience every time!

Minimum 20 persons.

Paella

Paella Valenciana & Sides (GF)

A traditional paella originating from Valencia with chicken thighs, butter beans and runner beans.

Seafood Paella & Sides (GF)

Cooked with prawns, mussels and squid. All bones and shells are removed before cooking.

Vegetarian/Vegan Paella & Sides (V/VG,GF)

Veggie option cooked with chestnut mushrooms, red peppers and runner beans (vegan available).

Dessert

Churros con Chocolate (V)

Hot spanish donuts with a spiced chocolate dipping sauce on the side.

All main paella dishes come with 3 side dishes which are served in a sharing style as an appetiser to the main meal.

Sides included are gordal olives, Spanish omelette and padron peppers.

(V) vegetarian | (VG) vegan | (GF) gluten free

Price per head

£36.00

£41.00

£36.00

£6.00



spanish tapas

marion's
kitchen.

A generous selection of authentic Spanish tapas favourites, prepared and cooked on board in front of your guests.

Core ingredients are sourced from award winning Spanish food supplier Brindisa making for a delicious and authentic experience every time!

Minimum 20 persons.

Spanish Tapas Selection

Spanish Tortilla (GF,V)
Gordal Olives (GF,VG)
Padron Peppers (VG)
Manchego Cheese (GF,V)
Olive Oil Crackers (VG)
Chorizo in Red Wine Sauce (GF)
Ibérico Ham Croquetas (GF)
Cod & Caramelised Onion Croquetas (GF)
Blue Cheese & Walnut Croquetas (GF, V)

Dessert

Churros con Chocolate (V)

Hot spanish donuts with a spiced chocolate dipping sauce on the side.

Price per head

£39.00

£6.00



(V) vegetarian | (VG) vegan | (GF) gluten free

serrano ham

marlon's
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Enjoy generous portions of air-cured Serrano ham and sides, skilfully carved by our expert chef whilst you cruise along the canal.

Core ingredients are sourced from award winning Spanish food supplier Brindisa making for a delicious and authentic experience every time!

Minimum 20 persons.

Serrano Ham Carving

Serrano Ham (GF)
Gordal Olives (GF, VG)
Manchego Cheese (GF, V)
Olive Oil Crackers (VG)

Dessert

Churros con Chocolate (V)

Hot spanish donuts with a spiced chocolate dipping sauce on the side.

(V) vegetarian | (VG) vegan | (GF) gluten free

Price per head

£39.00





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Order details

All orders are cooked fresh during the cruise. While we will do our best to accommodate your preferred service time, the Chef will make the final call.

Food will be served when ready by the Chef. All crockery & cutlery is provided.

Your whole party must have either Paella, Tapas or Serrano Ham (min 20 persons).

Dessert must be ordered for the entire party (min 20 persons).