



Feasts, banqueting & sharing food

Moroccan sharing menu

Canapés

'Essaouira fish & chips'

Pollock goujons with cumin sea salt fries & preserved lemon mayonnaise

-

Chermoula spiced chicken breast with tomato & onion salsa on toasted ciabatta

-

Roast halloumi marinated with lemon & herbs, cumin spiced aubergine & tomato Zaalouk sauce

-

'Sizzling souk kebabs'

Barbequed Moroccan spiced lamb skewers with pomegranate yoghurt dip

Main

'Marrakesh Lamb Tangia'

Ras el hanout spiced lamb shanks cooked over the fire pit for 5 hours

-

'Berber vegetable tagine'

Slow cooked saffron spiced root vegetable tagine with dried apricots, toasted almonds & mint yoghurt

Served with

Warm Moroccan flat breads

Giant cous cous salad with dried fruits & fresh herbs

Cauliflower, fennel, orange & saffron salad with sultana dressing

Poached baby potatoes with a saffron sea salt dressing

Dessert

Orange blossom & honey cheesecake with fresh figs & pomegranate

Fresh mint tea and Baklava

£41.00 + VAT per head



Middle Eastern banquet

Garlic, fenugreek & cumin flatbreads with homemade hummus

Verbena harissa barbequed shoulder of lamb with yoghurt & lime

-

Persian spiced spatchcock chicken with preserved lemon

-

Roasted Portobello mushrooms with pine nuts & halloumi

Served with

Bowls of Cardamom & coconut dhal with turmeric & nigella seeds

-

Tomato & olive salad with za'atar & buttermilk dressing

-

Tabbouleh salad

-

Aubergine & pomegranate salad with harissa & sundried tomatoes

Dessert

Blueberry, lime & ginger cheesecake

Coffee & Tea

£39.00 + VAT per head



Indian street feast

Canapés

'pani puri'

Pani puri crisp filled with curried vegetables & tamarind chutney

-

Onion & chickpea fritters with mint raita

-

Tandoori spiced chicken breast with mango salsa on mini poppadoms

-

Cauliflower pakora with sweet tahini dressing

Main

sharing food

Masala roast chicken with beer gravy & crispy onions, roast pumpkin & mint yoghurt sauce

-

Butternut squash & coconut curry

Served with

Warm Chappathi & Paratha bread

-

Lime pickle, mango chutney, cucumber & mint raita

-

Turmeric roasted new potato & cauliflower with baby spinach

-

'Indian street corn'

whole corn on the cob barbequed with garam masala, lime & coriander

-

Lemon rice pilaf

Dessert

Mango Lassi brulee infused with cardamom, lime & honey

Coffee & Tea

£41.00 + VAT per head