



# SALADS

---

## PINK GRAPEFRUIT SALAD

with Beetroot

## BEETROOT QUINOA

Tenderstem, Rocket, Cucumber & Pumpkin Seeds

## MOROCCAN ROASTED CARROT

Golden Sultanas, Dried Apricot, Citrus & Ras el Hanout

## ROASTED AUBERGINE

Puy Lentil, Kale, Roasted Pepper & Cherry Tomato

## SPINACH & GREEN BEAN

Tenderstem, Asparagus with Hazelnut Dukkah & Orange Zest

## EGYPTIAN ARTICHOKE

with Pea & Potato

## CHARRED PAK CHOI

Baby Gem & Tenderstem, Miso & Tahini dressing

## GREEK SALAD

Feta, Tomato, Kalamata Olives, Green Pepper, cucumber & red onion

## ROASTED CAULIFLOWER

Spiced Chickpea, Lemon & Tahini dressing, Fresh Parsley & Pomegranate

## LEBANESE RAHEB

Roasted Aubergine, Chopped Tomatoes, Pepper & Green Onion. Topped with a Sweet & Sour Pomegranate & Citrus Dressing

## SWEET & SOUR CUCUMBER

with Coriander, Red Chilli & Poppy Seed

# MEZZE

---

## FALAFEL

Homemade fried discs of ground Chickpeas, various Spices and Fresh Herbs

## HUMMUS

Silky and smooth Homemade Hummus topped with Extra Virgin Olive Oil & Smoked Paprika

## BATATA HARRA

Potatoes tossed in Smoked Paprika, Aleppo Chilli, Garlic and Olive Oil with Burnt Lemon and Coriander

## FATTOUSH

Romaine Lettuce, Cucumber, Tomato, Radish with Za'atar Croutons and a Pomegranate-Pimento-Olive Oil Dressing

## LABNEH

Olive, Lemon & Thyme

## TZATZIKI

Chilli Oil, Fresh Herbs & Extra Virgin Olive Oil

## WHIPPED FETA

Confit Tomato & Garlic, Rosemary Pangrattato

## WHIPPED GOATS CHEESE

Balsamic Roasted Beets, Walnut Dukkah

## FENNEL & ORANGE

Rosemary Dressing, Capers, Mint & Pomegranate

# STUFFED PITTAS

---

## CHERMOULA CHICKEN

Roast Chicken, Chermoula, Ezme, Middle Eastern Slaw & Pickles

## CAPRESE

Mozzarella, Sun Dried Tomatoes, Mixed Leaves & Pesto (V)

## FALAFEL & HUMMUS

Homemade Hummus & Falafel, Mixed Leaves, Cucumber & Ezme (Vg)

## SHAWARMA CHICKEN

Turkish Marinated Chicken, Roasted Garlic Mayo, Malfouf Cabbage, Sumac Onions & Sweet Chilli Sauce

## CHEESE & PICKLE

Mature Cheddar, Seasonal Chutney/Pickle, Rocket, Green Onion, Sun Dried Tomato and Cress (V)

## AUBERGINE

Marinated Aubergine, Harissa Mayo, Pickled Red Cabbage, Mixed Leaves (Vg)

## KOREAN CHICKEN

Char Sui Chicken, Gochujang Mayo, Pickled Vegetables, Sesame & Coriander

## TEX MEX

Fajita Chicken, Chipotle Mayo, Pico de Gallo, Cheddar Cheese, Crushed Tortilla

## MEDITERRANEAN CHICKEN

Lemon & Herb Chicken, Tzatziki, Balsamic Lettuce, Roasted Pepper, Feta Cheese, Red Onion & Sun-Dried Tomato

# CANAPÉS

---

## MIXED LABNEH AND/OR FETA BALLS

Sesame Seeds, Cumin, Poppy Seed, Nigella Seed, Za'atar, Aleppo Chilli, Chilli Flakes, Szechuan Pepper, Sumac, Pistachio, Almond, Walnut

## MIXED CROSTINI AND/OR CRISP BREADS

Sun Dried Tomato & Mozzarella, Roast Chicken & Chicken Skin, Whipped Goats Cheese & Beetroot, Smoked Salmon, Cucumber & Cream Cheese, Lemon Labneh & Prawn

## MIXED CROUSTADES AND/OR TARTLETS

Anchovy Butter, Olive & Caper; Baba Ganoush, Pomegranate & Herb, Egg, Spinach & Walnut, Smoked Mackerel, Pickled Cucumber, Dill & Chive, Burnt Leek, Whipped Ricotta & Preserved Lemon

## MINI BOREK

Kale & Feta, Courgette, Dill & Feta, Aubergine, Pepper & Onion, Spinach & Feta, Halloumi & Herb

## FRESH VEGETABLE CRUDITÉ & MIDDLE EASTERN DIPS

Thinly sliced vegetables served with dips such as Shatta, Harissa, Chermoula & Aleppo Honey

## VARIETY OF PICKLED VEGETABLES

Home pickled vegetables include: Baby Cucumber, Turmeric Cauliflower, Turnip, Chilli & Radish

## BREADSTICKS, CRISP BREADS & CRACKERS

# MAINS

---

## KOFTE

Lamb & Beef Homemade Kofte

## CHARRED FENNEL

Butter Bean Puree, Preserved Lemon Gremolata

## BAKED HALLOUMI

Hot honey, Fennel, Szechuan, Candied Orange

## ROAST CHICKEN

Brown Butter Chermoula

## BEEF CROQUETTES

Smoky Beef Brisket in Chipotle Sauce and Coated in Panko Breadcrumbs. Served with Chipotle Mayo, Pink Pickled Onion and Chives

## BUILD YOUR OWN KEBAB

Turkish Chicken, Halloumi, Baharat Lamb, Falafel and all the Salads and Sauces you need to serve in a Soft Fluffy Pitta

## PULLED LAMB SHOULDER

Hummus & Toasted Pine Nuts

## 24 HOUR POTATO TERRINE

Thinly sliced layers of Potato slowly cooked in Duck Fat or Butter and fried until super crisp

## TAMARIND FISH CURRY

with Basmati Rice

## BOREK

Middle Eastern Pastry with a choice of fillings. Courgette, Dill & Feta, Lamb & Pine Nut, Aubergine, Pepper & Onion or Classic Spinach & Feta

## TURKISH BEAN STEW

Tomatoes, Pepper & Beans in a Rich Sauce (Vg)

## OXTAIL STEW

Butternut Squash

## HARISSA ROAST CHICKEN PIECES

Homemade Harissa marinated Chicken

## LAMB STEW

Lentil & Omani Lime

## SAFFRON CHICKEN & FENNEL STEW

Slow cooked Persian Stew

## LAMB & VEGETABLE TAGINE

Classic Moroccan dish bursting with flavour

## MUJADDARAH

Soft, tender Lentils & fluffy Rice with Fried Onions

## SMOKY TOMATO COUS COUS

Smoked Paprika gives a delicious rich, smoky flavour boost

## HARISSA ROASTED VEGETABLES

Harissa Roasted Veggies pack in delicious spicy flavor

## FETA, CHICKPEA & CARROT STEW

Spiced Chickpeas & Carrots baked into a rich sauce

## CHICKEN & SUMAC ONION CASSEROLE

Traditional Palestinian flavours combined

## BASMATI RICE

with Lemon & Herb

## HARISSA RICE

with Lemongrass

# SWEET TREATS

---

## **PISTACHIO BAKLAVA**

Layers of Phyllo and heaps of fragrant Pistachios

## **ALMOND & BUTTERSCOTCH TART**

Butterscotch-tasting Almonds baked in a pastry case

## **APRICOT & PISTACHIO FRANGIPANE**

Delicious Almond Frangipane with Nutty Pistachios and baked with Sweet Apricots

## **CHOCOLATE HAZELNUT PRALINE TORTE**

Moist and gooey Chocolate and Hazelnut Torte is topped with a rich Chocolate Hazelnut Praline Ganache

## **BURNT BASQUE CHEESECAKE**

Spanish-style Baked Cheesecake finished slightly burnt for caramelised flavour

## **ROASTED SUMAC STRAWBERRIES, MERINGUE, POMEGRANATE CREAM**

Eton Mess style dessert