

MIDDLE EASTERN MENU

Menu A - Standard

Menu B – Luxury

Please contact us for current pricing

Choose from a selection of the following mezze dishes:

- Traditional Israeli hummus topped with chilli paste, fresh coriander & toasted pine nuts
- Tabouleh - Cous-cous salad with tangy lemon & herbs
- Deep fried cauliflower floret's with a tangy lemon or tahini dressing
- M'at-boucha – spicy cooked tomato salad
- Baba ghanouj
- Chopped vegetable salad
- Spicy cooked carrot salad
- Labane – thick sour yoghurt with olive oil & zatar spice
- Foul moudamas - boiled broad beans with lemon juice, olive oil and garlic.
- Stuffed vine leaves

For menu A choose 5 from the above 10 dishes

For menu B all 10 dishes are included

Choose from a selection of the following hot dishes:

- Falafel
- Lamb kofta – meat balls
- Chicken with preserved lemons & olives
- Lamb & apricot tagine
- Lebanese kibbeh
- Moroccan spicy peppered fish – hriemeh
- Sambousak - pastry filled with mince meat and pine kernels (or cheese).

For menu A choose 3 from the above 7 dishes

For menu B choose 4 from the above 7 dishes

Both menus A & B include the following

- Fresh pita bread
- Pickles
- Chilli paste - harissa

For menu B only, the following is also included:

- Megadera – rice with lentils

Both menus A & B include a selection of Middle Eastern baklava

PLEASE NOTE

All prices are subject to VAT @ the current rate

Terms & Conditions apply.

For further information, including information on hire charges including crockery, cutlery & glassware hire, please see our equipment hire pages.

Special Middle Eastern herb tea & coffee flavoured with cardamom can be served at an extra charge of £1.50 per person.