

Baba Ganoush

—  — CATERING

SHARING FEAST MAIN OPTIONS

Main Dishes

Chicken Shawarma (Paprika, Chilli, Cumin, Garlic & Coriander)
Rosemary & Garlic Spatchcock Chicken (served whole)
Spiced Lamb with Pomegranate Molasses Fresh Pomegranate & Prunes
Moroccan Spiced Chicken Tagine with Butternut Squash & Apricots
Moroccan Spiced Tagine with Butternut Squash & Apricots (v)
Steak Tagliata with Rocket & Parmesan
Yorkshire Beef Stew with Dumplings
Organic Root Vegetable Stew with Dumplings (v)
Vegetable Dhal with Roasted Squash & Pomegranate (V)
Whole Salmon - £3.00 + VAT pp supplement
Sliced Rump Steak - £3.00 + VAT pp supplement
Chicken & Chorizo Bean Cassoulet with Pesto
Mixed Bean Cassoulet with Pesto (V)
Pork Tenderloin with Salsa Verde
Whole Honey Roast Ham
Coq au Vin
Beef Bourguignon

Seasoned Chicken – Breast, Thighs and Wings

Your choice of seasoning:

Traditional – Rosemary, Lemon & Thyme

Lebanese Baharat Spices

Moroccan – Raz el Hanout

Mediterranean – Garlic, Onions, Capers & Olives

BBQ Flavour

Sides

Hasselback Potatoes / Parmentier Potatoes / Buttered New Potatoes
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Potato Salad / Coleslaw
Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw
Pearl Couscous with Lemon & Pomegranate / Chicory & Parsnip Salad / Mixed Leaf Salad / Greek Salad
Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive / Roasted Red Pepper & Dukkah
Cucumber & Pickled Chilli Salad with Sesame Seeds / Orange & Feta Salad with Candied Fennel Seed
Mediterranean Vegetables / Roasted Beets / Sea Salt & Cracked Black Pepper Tomatoes
Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)
Hummus & Flatbreads / Tabbouleh / Cucumber with Fresh Mint & Yogurt

Sauces (select one to accompany your feast)

Salsa Verde / Green Mango Salsa / Red Onion Chilli & Lime Salsa / Tzatziki / Minted Yogurt