



# **Mediterranean & Middle Eastern**

## **Feasting menu**

Price: £55.00

Nibbles to be served on the table on arrival

Toasted almonds

Harissa marinated olives

Hummus with Homemade flatbread

Smoked aubergine zaalouk, red onion sumac

Canapes (choose 4 options):

### **Vegetarian/vegan**

- Cream cheese, sundried tomato, pumpkin seeds, on a pressed cucumber
- Vegetarian sushi, sriracha mayonnaise, pickled ginger (vegan)
- Truffle mushroom arancini, shaved parmesan (vegan/gluten free option available)
- Bruschetta, goats' cheese balsamic glazed beetroot (vegan/gluten free option available)
- Spanish tortilla, aioli, fire roast peppers (vegan/gluten free option available)
- Butternut squash and goats cheese quiche, onion relish
- Grilled courgette ribbon stuffed with roast tomato and pesto

### **Fish/seafood**

- Smoked salmon rose, caviar, cream cheese and dill
- Crab sushi roll, sriracha mayonnaise, pickled ginger
- Salmon sushi, wasabi aioli, crispy onions, soya
- Prawn tostada, guacamole, pickled cucumbers, coriander
- Harissa salmon skewers
- Lebanese spiced coli, lightly spiced curried mayonnaise and beldi lemon
- Salt fish croquetas, truffle mayonnaise
- Black sesame seared tuna, tropical salsa, pressed cucumber
- Salt & peppers king prawn tempura, sweet chilli sauce

## Meat

- Spanish Jamon croqueas, aioli
- Chicken lollipops, BBQ glaze, chilli, coriander & sesame
- Mini beef sliders, caramelised onions, ketchup in a toasted brioche bun
- Open top chicken burger, pickled cucumber, cheddar cheese & relish
- Steak tartare En 'croute, pickled cucumber, anchovies dressing & truffle
- Mini rosemary sausage rolls, cranberry sauce
- Watermelon, feta cheese and cured Spanish ham
- Moroccan spiced chicken skewers, beetroot hoummos
- Lamb kofta, mint, tzatziki (extra £2pp)

## Sharing side plates (choose 3)

- Roast new potatoes with chimichurri, fire roast peppers, beldi lemons
- Lentil tabbouleh, roast squash
- Israeli couscous with roasted root vegetables, ras el hanout and chickpeas
- Buratta, heritage tomatoes, marinated raw courgette, fresh peas pickled hazelnuts and pane carasau
- Salt baked cod, green beans, blood orange, grilled courgettes, broad beans, kalamata olives with a light lemon and olive oil dressing
- Watermelon with feta salad, kalamata olives and preserved lemon

## Mains (choose 3)

### Fish, meat and vegetarian sharing platters:

- Mixed bean stew with chipotle, butternut squash, served with Mexican rice and crumbled feta
- Roast cauliflower with yoghurt and spicy red pepper sauce
- Roast miso aubergine, pomegranate, roast cauliflower, piquillo peppers, tzatziki
- Salmon with lemon and herb, salsa verde, fennel, confit lemon
- Lightly spiced grilled fish kebabs, spicy roasted pepper hummus, curried chickpeas
- Seafood paella with king prawns and grilled vegetables

**Braised short rib with polenta, balsamic glazed carrots, truffle and shaved parmesan**

**Roast corn-fed chicken, charred corn, cherry tomatoes, peas, roast peppers, salsa verde**

**Braised lamb shoulder, with salsa borracha, couscous, dates and roast peppers**

**Grilled rump steak, with broad beans and minted peas**

## Dessert buffet style

Mini cheesecake pots with berry compote, apple tart, individual tiramisu, chocolate brownie, fresh berries and fruit, individual summer fruit tart, lemon posset with white chocolate and

Includes;

-Chefs

-Waiters

-Cooking equipment if required

-Serving dishes

Excludes Crockery

We can also provide;

- Fully stocked mobile bars and glasses with professional mixologists, Prices very depending on packages.
- 360 Photo booth (Free of charge if booked with the bar)