

CATERING MENU

SAVOURY



SALADS

- Mediterranean vegetables with Israeli couscous
- Moroccan chickpeas, preserved lemons
- Aubergine with feta, pomegranate, pine nuts and za'atar dressing
- Spiced aubergine with turmeric yoghurt
- Roasted cauliflower with tahini
- Spiced brown lentil salad with raisins
- Harissa squash/sweet potato, feta & kale
- Red cabbage, coconut, curry leaf and mustard seeds
- Yellow lentils (dhal) & sweet potato
- Red bulgur, herbs, tomatoes, peppers
- Roasted Beetroot, puy lentil and orange
- Smokey potatoes with spices, peanuts, garlic and crispy onions
- Turmeric and coconut cauliflower with cashews, coconut chips, raisins
- Curried okra, pickled onions, tomatoes and spinach
- Broccoli, fine green beans, peas with crispy garlic, Kashmiri chilli and mustard seeds
- Fattoush salad with za'tar croutons
- Avocado & charred sweetcorn
- & more...

Prices start from £24 per KG.



TURMERIC POTATO FRITTATA

-min 9 portions for £30



COURGETTE FRITTERS

-min 9 portions for £30



TURMERIC & BUTTER PEPPERCORN SALMON

-min 4 portions for £40



SPICED FISHCAKES

-min 4 pieces for £24



CHICKEN LEG/SKEWER TANDOORI/LEMONGRASS/MASALA

-min 6 portions for £36



BUTTER CHICKEN PIE / BOUREKA

-min 6 portions for £36
-appropriate dish to be provided by the customer

SALAD GALLERY

ROASTED BEETROOT, PUY LENTIL AND ORANGE



AUBERGINE WITH FETA, POMEGRANATE, PINE NUTS AND ZAHAR DRESSING



HARISSA SQUASH/SWEET POTATO, FETA & HALE



BROCCOLI & GREENS WITH CRISPY GARLIC, KASHMIRI CHILLI AND MUSTARD SEEDS



ASIAN SLAW WITH A PEANUT, MINT AND LIME DRESSING



MOROCCAN CHICKPEAS, PRESERVED LEMONS



SPICED AUBERGINE WITH TURMERIC YOGHURT



ROASTED CAULIFLOWER WITH TAHINI



SMOKED POTATOES WITH SPICES, PEANUTS, GARLIC AND CRISPY ONIONS



CURRIED OKRA, PICKLED ONIONS, TOMATOES AND SPINACH



YELLOW LENTILS (DHAL) & SWEET POTATO



MIXING BEAN LENTILS WITH PEPPERS, RADISHES AND TOMATOES



RED BULGUR, HERBS, TOMATOES, PEPPERS



SPICY LENTIL SALAD



RED CABBAGE, COCONUT, CURRY LEAF AND MUSTARD SEEDS



CATERING MENU

SAVOURY



LAMB KOFTA CURRY

-min 6 portions (18 meatballs) for £36



HARISSA LAMB ROLLS

-min 4 pieces for £20



SPICED VEGETABLE ROLLS

-min 4 pieces for £20



STUFFED PEPPER WITH MUSTARD SEED POTATOES

-min 6 pieces for £20



SWEET POTATO, FETA & CHILLI MUFFINS

-min 6 for £15



SPICED NUTS

-min 1KG for £31

CATERING MENU

SWEET



STICKY CARDAMOM & CINNAMON BUNS

-min 8 buns for £32



BABKA

Chocolate & cinnamon
-loaf serves 6 for £24



CHOCOLATE & TAHINI DOUBLE LAYERED CAKE

-8" serves 8 for £32



CHOCOLATE & PISTACHIO FLOURLESS CAKE

-8' serves 6-8 for £28



CHOCOLATE, ORANGE & CARDAMOM

-8' serves 6-8 for £28



BLUEBERRY, PISTACHIO & COCONUT

-10" serves 8-10 for £32



SEASONAL FRUIT & ALMOND CAKE

-8' serves 6-8 for £24



PASSIONFRUIT, LIME & YOGHURT CAKE

-10" serves 8-10 for £40

CATERING MENU

SWEET



BLOOD ORANGE, YOGHURT
& PISTACHIO LOAF IN
SEASON ELSE LIME LOAF

-loaf serves 6-8 for £24



BANANA & DATE LOAF

-loaf serves 6-8 for £24



CARROT & GINGER LOAF

-loaf serves 6-8 for £24

CATERING MENU

SWEET



DATE SCONES

-min 6 for £21



ROSE & PISTACHIO
FRIENDS

-£4 ea



LIME & GINGER SQUARE

- min 9 squares for £31.5



COFFEE & HAZELNUT
FINANCIERS

-min 6 for £24



FRUIT MUFFINS

Strawberry/Banana &
coconut/Apple & cinnamon
-min 6 for £15



CHAI SPICED BROWNIES

-£3.5 ea.

PEANUT BUTTER BROWNIES

-min 9 for £31.5



STEM GINGER & HAZELNUT
BLONDIE

-min 10 for £35



COCONUT & ALMOND
MINI BUNDT

-£3 ea

CATERING MENU

SWEET



**DARK CHOCOLATE, CRANBERRY,
PISTACHIO, MARSHMALLOW
ROCKY ROAD**

- min 3 bags for £11.25



**PISTACHIO & CARDAMOM
SHORTBREAD**

- £3.75 ea (pack of 3)



**BROWN BUTTER SALTED
CHOC CHIP COOKIES**

- £2.5 ea.



**TAHINI, HAZELNUT &
CHOC CHIP COOKIES**

- £3 ea.



**COCONUT, BANANA,
ALMOND & DATE GRANOLA**

- 350g bag for £6.75



**PEANUT & DATE
FLAPJACKS**

- £3 ea.



SALTED JAGGERY KULFI

- £5 ea.



ROSE ICE CREAM

- 500ml + 5 shortbread for £20



**CHAI BISKOOT ICE CREAM
SANDWICH**

- £2 ea.