

# BUFFET MENU

**Create your own menu by choosing dishes to suit your taste buds. Talk to us, we are happy to help.**

*Price guide from £15 -£30 p.p. [min 20 people - max 250 people]*

**\*Please let us know of Special dietary requests and Allergies .**

## Dips

**Hummus Deluxe** - Freshly made creamy chickpea dip with lemon, garlic, tahini, olive oil and seasoning.

Available in 4 flavours: plain, red roasted pepper, beetroot and fresh herb.

**Matabucha** - Piquant, slow-cooked fresh tomato relish with onion, garlic and seasoning.

Prepared either plain, or with chickpeas. Can be made mild/med/hot.

**Guacamole** - Avocado dip with green onions, lemon, garlic, herbs and spices.

**Tzatziki** - Greek yogurt, cucumber, fresh herb & garlic dip.

**Baba Ganoush** - Smoked aubergine dip with tahini, lemon and garlic.

**Olive Pâté** - Packed with flavour, a pâté made with green olives, nuts, garlic and fresh basil.

**Vegetarian Pâté**- Delicious pâté made with nuts, green beans, eggs, onions and seasoning.

**Herby Tahini Dressing** - Tahini mixed with lemon, fresh herbs and garlic.

**Schoug**- Authentic green chilli relish mixed with fresh herbs, garlic and spices.

## Salads

**Zesty Beetroot** - Organic beetroot, carrot, apple and citrus salad with fresh dill and horse radish.

**Wild Rice**- A blend of wild and brown rice with red onions, mixed peppers, mushrooms and sweet corn in a honey mustard dressing.

**Power Grain** - Red quinoa, brown rice, rocket, pistachio, spring onions and apricots with a citrus dressing (gluten free).

**Tabouleh** - Bulgar wheat with parsley, mint, spring onions, lemon, tomato and cucumber.

**Spicy Couscous** - Picante Couscous with mixed beans and jalapeños.

**Moroccan style carrots** - Steamed organic carrots in a rich aromatic dressing of cumin, lemon, fresh herbs and olive oil.

**Kitchari (Indian style)** - Basmati rice with lentils, red onions, flaked almonds and sultanas seasoned with cumin, cardamom served with a lemon and ginger dressing.

**Greek Salad** - Feta cheese, cos lettuce, cherry tomatoes, olives, fresh basil, za'atar and olive oil.

**Stuffed Vine Leaves**- Homemade vine leaves stuffed with rice, pine nuts, currants, chopped herbs, onion and lemon.

**Israeli Salad**- Iceberg lettuce, tomatoes, cucumbers, spring onions, parsley and a lemon dressing.

**Potato Salad** - New potatoes, gherkins, spring onions, homemade mayonnaise and fresh herbs (eggs optional).

**Red Cabbage Salad**- Chopped red cabbage with homemade mayonnaise and fresh herbs.

**Pasta Salad (Italian style)** - Sun dried tomatoes, sweet corn, fresh basil, red onion, pesto and buffalo mozzarella (or cheddar cheese).

**Aromatic Coleslaw**- Red and white cabbage, carrot, fresh herbs, lemon and seasoning.

**Labane**- Arabian style homemade yoghurt cheese balls dipped in olive oil and za'atar (made with organic cows or goats milk).

**Cheese Ploughman** - A selection of hard and soft local cheeses with a range of homemade chutneys.

## Bread

Freshly baked pita, organic brown or white.

**Speciality Breads** - Bagels, Bread Sticks, Crackers, Gluten free, Spelt and more.

## Main Dishes

**Falafel** -Fried ground chickpea full of the aromatic flavours of fresh coriander, herbs and spices (served warm, or cold - gluten free).

**Spinach and Feta Roll**- Puff pastry /filo rolled and filled with feta cheese, spinach, onions, pine nuts and special seasoning (served warm).

**Edna's Nut Roast**- Mixed nuts, onions, carrots and spices made into a delightful rich crusty loaf (served warm).

**Frittata** - Spanish omelette prepared with free range eggs and roasted vegetables inc. sweet potato, peppers, onion, feta and herbs (served warm, gluten free).

**Vegetable Kugel** - Potatoes, sweet potatoes, courgettes, free range eggs, fresh herbs and seasoning, baked and cut into portions (can be served warm or cold).

**Quiche** - Homemade crusty pastry, free range eggs, cream and seasonings; with a choice of fillings:

- feta, mixed peppers, red onions & sweet potato
- cheddar cheese, red onions, tomatoes & fresh herbs
- artichoke, mixed green leaves, spring onions & olives

**Tortilla Wraps** - Freshly made with a choice of fillings:

- goat cheese, roast vegetables, salad, red pepper relish, olives, fresh herbs & za'atar (wild thyme)
- Sabich- roasted Aubergine, hard boiled egg, salad, tahini, pickles, sauces, chilli [optional]
- Falafel, Hummus, salads, pickles, tahini and schoug (home made chilli)
- Halloumi cheese, hummus, crunchy salad, olives, jalapeños , tomato relish ,zaatar and fresh herbs

## Desserts

**Homemade Baklava**- Filo pastry with a subtle blend of mixed nuts, cinnamon , fresh lemon and honey dressing.

**Lemon Polenta Cake**- Crumbly, buttery and lemony Italian inspired polenta and ground almond cake (gluten free).

**Baked Cheesecake**- Traditional east european baked lemon cheesecake.

**Chocolate Brownies** - Heavenly rich and moist chocolate brownies.

**Top Banana Cake** - Moist rich banana and chocolate cake with walnuts.

**Lemon Drizzle Cake** - Deliciously moist and zesty lemon cake.

**Frangipane** - Homemade tart with ground almonds.

**Carrot Cake** - Carrots, nuts and spice.

**Organic Spelt Fruit & Nut Slice** - Aromatic rich flavours of figs, dates, mixed nuts and cinnamon.

**Flapjack** - Oaty and crunchy dessert slice with nuts and seeds (gluten free).

**Seasonal Fruit Salad**- A refreshing mixture of seasonal fruit and berries.

## Mezze selection suggestions - choice of the following

### Middle Eastern Mezze (Vegan)

Hummus, Tahini, Baba Ganoush, Matabucha, Falafel, Pitta Bread, Tabouleh, Spicy Couscous, Moroccan Style Carrots, salad, Vine Leaves, Baklava.

### Mediterranean Mezze [can be vegan]

Guacamole, Tzatziki, Olive Pâté, hummus, Zesty Beetroot Salad, Wild Rice Salad, Greek Salad, Pasta Salad, Frittata, Lemon Polenta or brownies Cake

### Traditional Mezze

Aromatic Coleslaw, Potato Salad, Waldorf Salad, Zesty Beetroot Salad, Green salad, Quiche, Cheese Ploughman, Frangipane, Lemon Drizzle Cake or Brownies .

### Special Mezze

Beetroot Hummus, Herby Tahini, Labane, Vegetarian Chopped Liver Pâté, Power Grain Salad, Israeli Salad, Red Cabbage Salad, Spinach and Feta Roll, Carrot Cake, Baked Cheesecake, Flapjack [vegan].