

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 £20 - £45 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].