

Menu for 100 guest Persian style wedding

Cold canapes:-

- Pea, ricotta and truffle pate on pumpernickel
- Sea bass ceviche with fennel, red pepper and coriander
- Honey soy and sesame glazed salmon on wasabi guacamole
- Char-grilled asparagus with a roasted garlic aioli
- Watermelon cubes with feta and mint

Hot canapes:-

- Spiced roasted vegetable and feta tartlets
- Vegetable tempura with Persian yoghurt dipping sauce
- Lamb kofte meatballs in a tomato sauce, topped with tahini

Main course sharing platters:-

- Homemade flatbreads
- Muhamarra, and mint and yoghurt dip
- Slow roasted shawarma style lamb shoulder
- Spiced cod with a lemon and paprika dressing
- Aubergine and chick pea tagine
- Jewelled Persian cous cous
- Roasted butternut squash with griddled haloumi, charred onion and zaatar
- Spinach, feta and orange salad with orange blossom dressing

Dessert:-

- Persian style sticky toffee pudding with crème fraiche
- Coffee, Tea and Turkish Delight

Evening food:-

- Merguez sausages with chilli and garlic sauce
- Lamb kofta sliders in homemade brioche buns
- Spiced cod tempura with paprika chips
- Halloumi fries

