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## **Menu for 150 guest Barmitzvah**

### **Cold Canapés:-**

- Chargrilled asparagus with a roasted garlic aioli.
- Honey, soy and sesame glazed salmon with wasabi guacamole.
- Tuna tartare crostini.
- Confit duck leg pancake.

### **Hot canapés:-**

- Vegetable tempura with ponzu dipping sauce.
- Sweet corn fritters with salsa.
- Fish sliders with sun dried tomato jam in a homemade brioche bun.
- Thai fishcakes with sweet chilli sauce.
- Grilled chicken skewers with a teriyaki dipping sauce.
- Mini beef burgers in a homemade brioche bun.
- Sticky honey and mustard sausages.

### **Bowl food:-**

- Roasted teriyaki salmon on Asian coleslaw.
- Beer battered cod and chips.
- Lamb tagine with saffron cous cous.
- Thai chicken curry with coconut rice.

### **Food stations:-**

- Middle Eastern bar including:
  - lamb and chicken shawarma.
  - Homemade flatbreads
  - lamb, and aubergine and chick pea tagines.
  - Israeli salad, white cabbage salad, coleslaw and burnt broccoli and chilli
  - homous, tachina, babaganoush and chilli sauce
- Sushi bar with a selection of makis, sashimis and nigiris.

### **Desserts:-**

- Brownie sundae bar with a selection of ice creams, sauces and toppings.
- Peach and raspberry crumble spoons.
- Cinnamon sugar churros with caramel sauce.
- Fruit skewers with mint syrup and popping candy.