

Menu for 170 guest Barmitzvah

Canapes:-

- Pea, ricotta and truffle pate on pumpernickel
- Salmon sashimi with a blood orange sauce
- Beetroot and potato latkes with smoked salmon and dill sour cream
- Duck pancakes with hoisin sauce
- Porcini arancini with truffle aioli
- Mini beef burgers in homemade buns with onion relish
- Chicken satay skewers

Main Course:-

- Slow roasted lamb shoulder with a rosemary, garlic and thyme oil
- Lemon, honey and cashew roasted chicken thighs
- Mini roasted aubergines with roasted peppers, pine nuts and basil (veggie food, same with the kids)
- Crushed new potatoes with wholegrain mustard, lemon and fresh herbs
- Roasted butternut squash with crispy sage, goats cheese and walnuts
- Spiced cous cous with dried fruits, flaked almonds and preserved lemon
- Fennel, feta and pomegranate salad with sumac
- Rocket salad with sautéed courgettes, asparagus and pumpkin seeds
- Kids food-chicken schnitzels with sweet potato fries*

Dessert:-

- Chocolate chip brownie sundae station, with a selection of ice cream, salted caramel, berry sauce, homemade honeycomb, chocolate chips and sweets.