

Menu for 180 guest Barmitzvah

Canapes:-

- Charred asparagus with homemade aioli
- Honey, soy and sesame salmon on wasabi guacamole
- Bang-bang chicken spoons with lightly pickled vegetables
- Padron peppers with lemon and rock salt
- Thai fish cakes with sweet chilli sauce
- Porcini arancini with truffle mayonnaise
- Mini beef burgers in homemade brioche buns with onion jam

Main course sharing platters

- Slow roast shawarma style lamb shoulder
- Flaked cod shawarma
- Homemade flatbreads
- Homous, tachina and chilli sauce
- Roasted butternut squash spears with charred red onion, haloumi and za'atar
- Char-grilled cauliflower with a lemon, yoghurt and tahini dressing
- Saffron cous cous with dried fruits, nuts and fresh herbs
- Spinach salad with edamame, orange segments and feta, with an orange blossom dressing

Dessert sharing platters

- Chocolate ganache tort with crumbled honeycomb
- Plum and almond tartlets with crème fraiche
- Make your own pavlova, with mini meringues, vanilla cream, fresh berries and hazelnut brittle

