



## ARABIAN ESCAPE THEMED

£65.00 PER HEAD PLUS VAT

FLAT BREAD WITH ZAAATAR AND OLIVE OIL

### SALADS

#### ARABIAN SPICY SALAD

Tomato, Cucumber, Green Peppers, Radish, Lettuce, Onion, Extra Virgin Olive Oil, Chili and Lemon Juice

#### FATTOUSH SALAD

Lettuce, Tomatoes, Cucumber, Pita chips, Onion, Parsley, dry Mint, Olive Oil, Lemon Juice, and Sumac

### COLD MEZZE

#### TABOULEH

Finely Chopped Parsley, Tomato, Fresh Mint, Crushed Wheat, Onion, Extra Virgin Olive Oil & Lemon Juice

#### BABA GHANNOUJ

Roasted Aubergine Tahini, Garlic and Lemon Juice

#### HOMEMADE HUMMUS

Chickpea Pure, Tahini, Lemon Juice, Garlic and Olive Oil

#### HOMEMADE LABNEH

Lebanese Drained Yogurt, Garlic and Mint

#### WARAK ENAB

Grape Vine Leaves Filled with Rice, Tomatoes, Parsley

#### KABEES

Mixed Pickle and Olives Plate

### HOT MEZZE

#### GRILLED HALLOUMI CHEESE

Traditional Cyprus Cheese

#### HOME MADE FALAFEL

Chickpea and Fava Bean Croquettes with Tahini sauce

#### BATATA HARRA

Lebanese Style Spicy Sauteed Potatoes with Chilli and Coriander



## MAIN COURSE

### GRILL OPTION

#### CHILLI AND GARLIC KING PRAWN KEBAB

Prawns Skewers with Oregano, Chilli Olive oil & Lime Juice

#### SHISH TAOUK (chicken kebab)

Char-Grilled Skewered Cubes Marinated Chicken Breast with Mild Garlic Sauce

#### LAHEM MESHWI (lamb kebab)

Char-Grilled Skewered Cubes Marinated Lamb Served with Chilli Sauce

ALL SERVED WITH COUSCOUS OR RICE

OR

### STEWES & OVEN OPTION

#### LAMB TAGINE WITH DATES

Slow-Cooked Dice of Lamb, Dates, Sultanas Coriander, Ginger, Tomato Juice, Turmeric, Honey Garlic, Onion, Cinnamon and Saffron

#### MOROCCAN CHICKEN AND APRICOTS TAGINE

Slow-Cooked Dice of Chicken, Apricots, Chickpeas, Chopped Coriander, Chopped Parsley, Tomato, Turmeric, Honey Garlic, Onion, Cinnamon and Saffron

#### NORTH AFRICAN FISH STEW

Mix White fish with Chickpeas, Ginger, Turmeric, Cumin, Garlic, Onion, Cinnamon, Chilli and Coriander

ALL SERVED WITH COUSCOUS OR RICE

OR

### VEGETARIAN OPTION

#### IMAM BAYILDI

Stuffed Aubergine, Tomatoes, Onion, Garlic Spices and Herbs

#### MOROCCAN VEGETABLE TAGINE

Slow-Cooked Dice of Potato, Carrots, Sweet Potatoes Apricots, Chickpeas, Harissa, Tomato, Turmeric, Garlic, Onion, Cinnamon and Saffron

#### BAMIA

Traditional Okra Stew in Tomato Sauce

ALL SERVED WITH COUSCOUS OR RICE

## DESSERT

#### KADAIF

Dessert Made from Shredded Wheat with Walnuts and Sugar Syrup

#### BAKLAVA

Layers of Flaky Phyllo Pastry Filled with Crushed Nuts and Sweetened with Honey syrup



## GREEK TAVERNA THEMED PARTY

£45.00 PER PERSON PLUS VAT

ALL MEZES, ALL SALAD, 2 MAIN COURSE, DESERTS

### MEZES

PITA BREAD  
TZATZIKI  
Greek yogurt, fresh mint, garlic extra virgin olive oil and lemon  
LOUANIOKA  
Spicy Pork & Red Wine Sausages, Charcoal Grilled  
TARAMASALATA  
Smoked Cod Roe, Olive Oil & Lemon Jus  
HOMEMADE HUMMUS  
Chickpea Pure, Tahini, Lemon Juice, Garlic and Olive Oil  
DOLMATES  
Grape Vine Leaves Filled with Rice, Tomatoes, Parsley  
GRILLED HALLOUMI CHEESE  
Traditional Cyprus Cheese

### SALAD

GREEK SALAD  
Potato, Onion, Cucumber, Kalamata Olives, Feta Cheese Extra Virgin Olive Oil  
POTATOES SALAD  
Boiled Potatoes, Olive Oil, Garlic, Lemon Juice & Parsley

### MAINS

CHICKEN SOUVLAKI  
Chicken Breast marinade with Greek spices and herbs  
STIFADO  
Greek Style Stew, Dice Beef Marinade in Wine, Vinegar, and Onions  
KLEFTIKO  
Slowly Braised Lamb Shank with Herbs and Tomato Sauce  
BAMIA  
Traditional Okra Stew in Tomato Sauce  
MUSAKA  
Minced Lamb or Beef Cooked with Tomato Sauce and Cinnamon Baked with a Layer of Potato, Aubergine and Topped with Béchamel Sauce and Parmesan Crust

### DESERT

KADAIF  
Dessert Made from Shredded Wheat with Walnuts and Sugar Syrup.  
BAKLAVA  
Layers of Flaky Phyllo Pastry Filled with Crushed Nuts and Sweetened with Honey syrup.



## LAS VEGAS THEMED PARTY

£30.00 PER HEAD PLUS VAT

30 PEOPLE MINIMUM

### TEXAS STYLE MINI CHEESEBURGER

Angus Beef Burger with Relish on a Brioche Bun

### MINI PASTRAMI BURGER

Pastrami with Dijon Mustard, Pickle on a Brioche Bun

### MACK AND CHEESE BITES

### VEGAS DOG

Mini Hot Dog with Spicy Sauce and Mustard on Hot Dog Buns

### SUPER NACHOS

Jalapenos, Cream Cheese, Guacamole and Veggie Chili Con-Carne

### NEW ORLEANS COLESLAW SALAD

White Cabbage, Red Cabbage, Carrots, Sultanas, Mustard, Mayonnaise & Lemon Juice

### SANTA FE CHICKEN SALAD

Cos Lettuce, Sweet Corn, Black Beans, Radish, Chicken, Cheese

### MAPLE PIGS IN BLANKET

### ONION RINGS

### FALAFEL

Falafel with Tahini Sauce

### CORN ON THE COB

With Spicy Butter

### STEAK CHIPS