**Middle Eastern Inspired Feast**

**A selection of Mezze to share**

Burnt aubergine dip with garlic and lemon

Tabbouleh with oodles of fresh parsley

Roasted cauliflower and hazelnut salad

Za’atar roasted squash with spiced yoghurt

Cumin carrots with honey lemon dressing

Hummous, the Middle Eastern way

Seared beef with pomegranate and balsamic dressing

Falafels: sweet potato, spinach, spiced vegetables

Breads: Middle Eastern flatbread, Eastern style Focaccia, Soft white rolls with dates

**Plated main Course**

Fresh fish from Billingsgate market with a Puttanesca Style dressing: red peppers, slow cooked onions, tomatoes, olives, capers and fresh basil

Braised octopus in Rioja, seasonal vegetables, creamy mash

Barley risotto with marinated feta

Pan-fried chicken with za’atar crust, ratatouille and crushed new potatoes

**Dessert**

Eastern Mess with rosewater cream

Dark chocolate tart with a hint of cardamom served with Sicilian lemon sorbet

Caramel pear pie with pistachio, honey & orange blossom ice cream

Flourless orange and almond cake with date syrup and mascarpone

**£35 per person to include coffee, mint tea and petit fours.**