

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, soft white rolls with dates and melted butter

Plated main Course

Quail stewed with melting onions, saffron and chickpeas
Fresh herb stew with lamb and dried limes
Chicken with saffron, yohurt, raisins and pistachio's
Prawns braised in a tamarind-herb sauce
Steamed sea bass with saffron – potato stew
Spiced roast beef with pumpkin and sultanas
Barley risotto with marinated feta
Pan-fried chicken with za'atar crust, ratatouille and crushed potatoes

Dessert

Eastern Mess with rosewater cream
Saffron rice pudding with caramel blood oranges
Buttermilk ice-cream with dried fruit compote
Profiteroles with thick fig cream
Caramel pear pie with pistachio, honey & orange blossom ice cream
Flourless orange and almond cake with date syrup and mascarpone