



Mezze inspired feast

Mezze

Coriander & garlic flatbreads, pitta

Dips (please choose two)

Hummus & harissa chickpeas
Roast carrot & caraway dip, with feta & nigella seeds
Babaganoush
Labne, herb oil
Taramasalata, fennel
Olives

Mains (Please choose two)

Slow roast Spiced lamb shoulder, tzatziki, zhoug
Spiced saffron yoghurt chicken thighs, herb salad
Lamb neck tagine with apricots & olives
Chicken shawarma, cucumber & tomato salad
Pomegranate & sumac marinated chicken, caramelised onions & olives
Harissa & yoghurt marinated leg of lamb with preserved lemon salsa

Veggie Main (Please choose one as your vegetarian option)

Broccoli pesto, feta, pine nut & filo parcel
Grilled Turkish peppers stuffed with swiss chard, goat cheese, red chilli, walnuts
Feta & Spinach Borek-Crisp buttery filo pastry, spinach, feta cheese and dill
Imam Biyaldi- Slow cooked aubergine, chickpeas, tomato sauce & seasoned yoghurt
Spiced green bean & tomato stew with bay & cumin
Grilled halloumi, beetroot & mango amba
Sweet potato falafel, cacik
Lokanta Stew- Roasted vegetables, butterbeans & dill
Moroccan spiced butternut squash & chickpea tagine

Salads (Please choose three)

Fattoush- tomato, cucumber, radish & pita salad
Beetroot, ewe's curd, mint & dukkah
Roast butternut squash and red onion with feta and za'atar
Roast cauliflower, spiced red pepper, tahini yoghurt, zhoug & pomegranate
Green cous cous with pistachios & barberries
Mujadara- lentils and rice with crispy onions
Freekeh Pilaf with pine nuts and olives
Pea, broad bean, feta & radish
Green bean, hazelnut & orange salad
Summer leaves, Medjool dates, feta, walnut & herbs
Slow cooked leeks, mint, aleppo chilli & yoghurt
Cumin scented carrots, lentils and coriander

Dessert Canapes (Please choose three)

Rose scented truffles
White chocolate & raspberry brownies Mini
Lemon Meringues Turkish delight
Baklava
Pistachio & orange blossom pavlova

