

Alfresco Middle Eastern Celebration Menu

Minimum of 20 people

Served as a buffet or a banquette as the centrepiece of your table, creating a theatrical feast for your event.

Starting price £60 per person

BBQ Meats & Vegetables

*Cooked on a charcoal BBQ & served with pickles, sauces & flatbreads
choose a minimum of 2 mains*

Slow Cooked Chargrilled Lamb Leg
Chimichurri | toasted almonds

Smoked Chicken Thighs
Pickled chilli | black sesame

BBQ Pork Belly
Sesame & maple glaze

Blackened Aubergine
Rose harissa | feta | mint

Chargrilled Halloumi
Honey & mustard glaze

Smoked Spiced Cauliflower
Pomegranate molasses | coriander

Chargrilled Tenderstem
Chilli & garlic | dukka

Salads & Breads

Example salads

Cauliflower & Spiced Chickpea
roasted cauliflower | spinach | spiced chickpeas | garlic almonds | lemon dressing

Fattoush
Tomatoes | pomegranate | cucumber | mint | lemon & garlic dressing

Scandi Slaw
Cabbage | fennel | dill | red onions | pickles | pomegranate | wholegrain mustard mayo

Chargrilled Abu Noor Flatbreads
Olive oil | sea salt | zataar

Dips & sauces

choose 4 dips to accompany your feast

Classic Tahini Hummus
Pomegranate | toasted seeds | olive oil

Baba Ganoush
Smoked aubergine | garlic | tahini | olive oil

Whipped Feta
Feta | yoghurt | olive oil

Tomato & Harissa

Rose harissa | tomatoes | chilli

Zhoug

Herbs | chilli | garlic | cumin, lemon, olive oil

Roasted Garlic & Tahini Yoghurt

Roasted garlic | tahini | yoghurt | lemon

Tzatziki

Roasted garlic | cucumber | mint | yoghurt

Additional Information

Menu Style

This menu is designed so that the food is the centrepiece of the table and can be built as an abundant banquet or as grazing feasts on each table. The mains will be cooked on a charcoal BBQ and displayed in large platters abundantly filled and garnished with pickles and sauces. Anything leftover will be boxed up for you to take home.

MORE INFO!

Allergen and Dietary Information

Please let us know if you have any dietary or allergy requirements and we will be happy to accommodate. On the day, all information will be clearly displayed or walked through with all your guests.

Crockery and Cutlery

Both china tableware and recyclable bamboo crockery and cutlery can be provided at an additional cost on request. For numbers over 30, we will hire from an external catering supplier. Bamboo plates, cutlery and napkins - £1.50pp
Tableware - TBC on request

Staffing

Your quote includes all required staffing, including chef and FOH team members.

Wine Pairing

Funkstille; grüner veltliner

The Boar; riesling

(paired really well - yummy!)