



IRANIAN FEAST



*This is the perfect substitute
to offer something a
little bit different to your
guests and would be
perfect for a corporate
buffet or house party.*

CANAPÉS

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Feta, olive and sun-dried tomato on crostini

Chilli and lime beef skewers

Lemongrass & ginger king prawns

Warm grilled goat cheese with toasted seeds and cherry tomato

Baba ghannouj with fresh coriander

Stuffed vine leaves with cumin and apricot herb rice

Homemade hummus with toasted pistachio nut

Roasted garlic and fresh herb olives

Crispy aubergine with local honey

Served with homemade grilled flat breads

PLATED MAIN BUFFET

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Please choose one

Slow-roast leg of Welsh lamb, spiced with cumin, cinnamon & garlic, and stuffed with dates, figs, almond & spinach

Barbequed Salmon & Monkfish kebab with citrus & coriander dressing

Crispy griddled free range chicken in a fenugreek & almond marinade. Preserved lemon & yoghurt sauce

Roasted peppers, tomatoes & courgettes, all stuffed with bulgur, Halloumi, artichokes and raisins

From the bowl

Tomato and chickpea salad with diced red onion, balsamic & mint

Chilled green beans and spinach with toasted almonds & olive oil

Roasted potatoes with rosemary and garlic

Quinoa and carrot in a lemon and coriander dressing

DESSERTS

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Please choose one

Chocolate fondant with rosewater cream
Cardamom & pecan pudding with sticky toffee sauce
Buttermilk panaccota with cinnamon crumble cookie

Coffee, Mint Tea & Almond Tuiles - £2.00 a head

£30 a head

Included within this cost

The chef, buffet table linen, paper napkins, cutlery & crockery.

ADDITIONAL COSTS:

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Waiting staff @ £12 an hour

Full glass hire @ .33p an item

All prices exclusive of vat