



# FESTIVAL DINING - LEBANESE



## Important Information

### Group Sizes & Prices

Our Festival Dining offering requires a minimum of 50 people at £45 + VAT per person.

### On The Day

Food served outside with dressing, firepits and games.

## Nibbles

### Za'tar Flatbreads

Lebanese herbed flat bread (V)

### Kale tabouleh pittas

Toasted pitta breads with a kale & herb tabouleh salad (V)

### Yoghurt tahini, lemon & garlic sauce

Natural yoghurt with sesame paste, lemon & roasted garlic (V)

### Chickpea salad

Toasted chickpeas, roasted peppers & spinach salad (VE, GF)





### **Hummus balila (rough hummus)**

Roughly chopped chickpeas with sesame paste, fresh lemon juice & parsley (VE, GF)

## **Mains**

### **Celeariac shwarma**

Whole roasted celeriac with Lebanese spices carved on a kebab skewer with salad & flatbreads (VE)

### **Lebanese turkey stew**

Diced & sauteed turkey with warm aromatic spices & finished in roasted tomato sauce (GF)

### **Sayadieh**

Oven baked lemon & herb fish with braised savoury rice (GF)

### **Hushwee**

Ground cinnamon spiced lamb with toasted pine nuts (GF)



## **Sides**

### **Roasted courgettes, aubergines, peppers & onions, tahini dressing**

(VE, GF)

### **Pilau rice, nuts & fruit**

Braised turmeric rice with toasted almonds & sultanas (VE, GF)

### **Cumin scented carrots & beans**

Roasted carrots, toasted cumin seeds & fresh green beans (VE, GF)

### **Taboulleh**

Chopped tomatoes, diced red onions, shredded coriander & taboulleh (VE)

### **Baba ganoush**

Roasted garlic aubergine puree, great for dipping those





flatbreads (VE, GF)

## Dessert Station

### Baklava

### Citrus tarts

Lemon & lime curd tarts with fresh berries (V)

### Grape & melon salad

Diced & seeded melon with fresh grapes

## Drinks Options

### Alcohol Or No?

Add one of our fantastic drinks carts to compliment your evening. Take a look at our Thirst Quencher menu for options and prices.

