



## Hot & Cold Canapes

### Lebanese Cucumber, Lebneh & Orange blossom honey

Slices of fragrant baby cucumber with thick strained yogurt drizzled with orange blossom honey and our special blend of Zat'ar

### Haloumi, Caramelised Onion & Rosemary Manakeesh

Bite-sized Arabian-style pizza bread topped with haloumi cheese, sweet caramelised onions, sprigs of rosemary and toasted sesame seeds

### Spicy Merguez Sausages

Grilled Spicy free-range lamb Sausages on sticks

### Chicken & Pistachio Kibeh

Crispy parcels of wholemeal bulgur wheat with fresh herbs and sweet aromatic spices stuffed with pieces of free-range chicken, onions and pistachios

### Muhummara on toast

Smoky chargrilled sweet red peppers, sultanas and crushed walnuts with a hint of roasted red chilli on toasted bread



## Cold Meze Buffet

### Stone-cracked Green Olives

Stone cracked green olives pickled in brine with bay leaves and lemons.

### A Platter of Crudities

Fresh crunchy whole vegetables including fragrant baby cucumbers, vine ripened tomatoes, radishes, spring onions, baby carrots and a delicious mix of crunchy Arabian pickles with fresh herbs.

### Real Arabian Hummus

Pure and simple as it should be, a creamy blend of chickpeas and tahini with lemon juice and extra virgin olive oil

### Moutabel

Chargrilled smoked aubergine mashed with tahini, fresh parsley, lemon juice and a hint of garlic

### Cheese & Thyme Salad *Shankleash Salad*

Sharp, air-dried organic cows milk cheese rolled in wild thyme tossed with cherry tomatoes, red onions, fresh mint leaves and extra virgin olive oil

### Artichoke, Broad bean and Preserved Lemons

Artichoke hearts, green broad beans and preserved lemons with with extra virgin olive oil, a squeeze of lemon juice and fresh dill

### Village-style Tabouleh

Hand cut leaves of fresh parsley and mint mixed with wholemeal bulgur, baby cucumbers, spring onion, tomatoes with a zesty dressing

## **Cold Meze buffet cont..**

### **Fatoush Salad**

A fresh salad of crisp cos lettuce leaves, fragrant baby cucumbers, sweet cherry tomatoes, red onion, radish and wild rocket with zat'ar croutons

### **Assortment of Arabic Breads**

## **Live Cooking Station**

### **Slow Roast Free-Range Lamb Ouzi**

The famed feasting dish of Lebanon is a must have at any Special occasion

We marinade a whole lamb in our own blend of freshly ground aromatic spices before stuffing it with rice. Its low cooked until meltingly tender and served with caramelised onion rice garnished with toasted almonds, pistachios, pine nuts. Served with a crisp green salad and thick strained yogurt.

## **Dessert**

### **Milk Ice Cream with Chios Mastica and Isparta Rose Petals**

with English Strawberries

### **Arabian Coffee and fresh Mint Tea**

with Sesame, Pistachio and orange blossom Cookies

