



## Sharing Feast menu for 80

Barn venue with kitchen

### CANAPES

Tandoori marinated fried chicken, raita & Nigella seed  
Slow cooked pork belly, sweet soy glaze & Seadog togarashi  
Courgette, feta & herb pancakes, sumac yogurt **V**  
Plaistow smoked trout & wasabi cress crostini  
Rye toast, soft cheese, herbes fines, pink peppercorn, honey **V**

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### NIBBLES

Marinated olives **V**  
Spiced roasted nuts **V**  
Mixed vegetable crisps **V**  
House pickles **V**  
Fennel & chilli shortbread **V**

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### MAINS

Served on platters to the table to share family style between four people

Lemon & pomegranate free range chicken **or** Organic lamb kofte skewers with Ezme salad  
Roasted hake with salsa verde  
Barbecued aubergine, Syrian tomato sauce **or** Cauliflower steak, smoked paprika & garlic **V**  
Persian wedding rice salad with nuts & fruit **or** Sweet garlic & herb roasted baby potatoes **V**  
Griddled late summer courgette, pea, mint & pink peppercorn **V**  
Roasted acorn squash, lime yoghurt, toasted cashews (GF)  
Lebanese flatbreads or artisan loaves  
Wild garlic hummus/Roasted beetroot yoghurt

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### DESSERTS

Salted caramel chocolate pots **GF**  
Cherry & pineapple sage cheesecake, pistachio crumb