



Middle Eastern Themed Dinner Option

Starters: Mezze Platters served down the centre of each table

Warm flat breads served with a selection of dishes such as:

- Turkish Lamb koftas
- Tunisian Chermoula Prawns
- Mussels on the shell
- Persian Chicken
- Moroccan Briks
- Falafals
- Hummus, Babaganoush, Lebanese Labne cheese
- Egyptian Dukkah, Olives etc

Main: Platters of the Meats and Salads are put on each table:

- Moroccan Spiked Beef
- Char-grilled Saffron Chicken
- Za'atar Rubbed Salmon

Served with Bowls of:

- Jewelled Couscous
- Tunisian Carrot & Harissa Salad
- Moroccan Chickpea & Eggplant Salad
- Casbah Bean & Almond Salad

Dessert:

Exotic Eton Mess - crushed fresh berries folded with meringue and rosewater spiked cream