

BUFFET FOR FIONA & CHRIS

BLISTERING FOOD STATION

Served on small Terracotta Plates

MEAT

CHAR GRILLED FILLET OF BEEF WITH A PASTRAMI RUB

served with Choka (smoky Tomato sauce) and Rocket and Horseradish sauce.

CONFIT OF PORK BELLY

Cooked with Thyme Garlic and Orange Zest, served with Apple Chilli Jelly and Apple and Cinnamon Sauce.

CHICKEN SKEWERS

marinated with Sumac, Za'atar and Lemon with mixed Peppers and Red Onions.

FISH

SEAFOOD, FENNEL AND ORANGE SALAD

with Prawns Squid Chilli and Tarragon.

MINI TUNA STEAKS SEARED

in front of the guests with a Mango and Papaya Salsa.

SARDINE FILLETS

cooked with a Coriander and Lemon Pesto.

SALADS

ASPARAGUS AND SAMPHIRE SALAD

with Black Sesame Seeds and Tarragon.

ROAST AUBERGINE

with Saffron Yoghurt Pine Nuts, Pomegranate and Basil.

CHARGRILLED BROCCOLI

with Chilli and Garlic.

VINE TOMATO SALAD

extra Virgin Olive Oil, Basil, Spring Onions and deep fried Capers.

CHICKPEAS AND SPINACH

with Honeyed Sweet Potatoes in a warm spicy Yoghurt sauce with Coriander.

SAFFRON POTATO SALAD

with Rocket and Pea Shoots.

BREADS

CHAR GRILLED BREADS

with Olive Oil, Chilli Garlic oil and reduced Balsamic glaze.