

# SHARING MENU

## SPICE OF INDIA

BUTTERMILK MARINATED CHICKEN CURRY  
SLOW COOKED SHOULDER OF LAMB CURRY  
SMOKED AUGERINE & BUTTERNUT SQUASH CURRY  
SAFRON & BLACK PEPPER RICE  
NAAN BREADS, POPPADUMS, MINT RIATA, MANGO CHUTNEY,  
LIME PICKLE  
BHINDI BHAJIS

## PULLED BBQ

8 HOUR BBQ PULLED PORK  
BBQ PULLED JACK FRUIT  
BRIOCHE BUNS  
CARROT & FENNEL HERB SLAW  
TRUFFLE & PARMESAN ROASTED NEW POTATOES OR  
MAC N CHEESE  
BBQ CORN ON THE COB OR CREAM SOUTHERN CORN  
RUM BAKED BEANS

## BANQUET ROAST

ROASTED BEEF OR PORK SERVED AS A WHOLE JOINT CARVED  
AT THE TABLE BY ONE OF YOUR GUESTS,  
WE PROVIDE CARVING KNIVES, CHEF HATS AND ASSISTANCE  
ROASTED POTATOES  
YORKSHIRE PUDDING  
HONEY ROASTED PARSNIPS AND CARROTS  
CREAMED SAVOY CABBAGE  
HORSERADISH CREAM OR  
BURNT APPLE PUREE GRAVY

## TASTE OF THE MED

ROAST CROWN OF CHICKEN ON A BED OF PEARL BARLEY FLAVOURED  
WITH CONFIT CHICKEN LEG AND CRISPY SKIN  
GRILLED HALLOUMI, FALAFEL, PAPRIKA HOUMOUS, POMEGRANATE  
GREEK SALAD - HERITAGE TOMATO, CUCUMBER, OLIVES, FETA RED  
WINE VINAIGRETTE  
ROASTED MEDITERRANEAN VEGETABLES  
MIXED LEAF SALAD, ZESTY LEMON DRESSING  
ROSEMARY & SEA SALT FOCACCIA

## HEART OF MOROCCO

LAMB TAGINE WITH ALMONDS & ALMONDS  
MIXED VEGETABLE TAGINE WITH CRUMBLER FETA  
LEMON, CORIANDER & DRIED FRUIT COUSCOUS WITH POMEGRANATE  
WARM SPICED CHICKPEA SALAD  
SWEET & SPICY HARISSA MARINATED ROASTED CARROTS

## JAMAICAN PARTY

JERK CHICKEN, MINT YOGURT  
JERK HALLOUMI KEBABS  
SALT FISH FRITTERS, MANGO MAYO  
RICE AND PEAS  
FRIED PAPRIKA PLANTAIN CHIPS  
CALLALOO