

£8 per head buffet lunch (minimum order of 80 people)

Mains

* Mini Brioche rolls filled with shredded lamb slow cooked in pomegranate and rose water and spiced with sumac served with watercress and tzatziki
* Harissa spiced chicken wings
* Mediterranean Vegetable kebabs with garlic and Zataar
* Crispy Leaf Salad with Fine beans, artichoke fonds and hearts garnished with pine nuts
* watermelon, cucumber, mint, pistachio and sumac salad
* Three Bean salad with parsley and honey and mustard dressing
* Cous Cous, Chilli roasted Tender stem Broccoli, Courgette, with Dill and Coriander with a harissa and cress seed dressing

Selection of Organic Breads and Dips

* Treacle and Rye Sourdough
* Seeded Rye Bread
* white and wholemeal sourdough
* Coconut Yogurt with cucumber and mint
* Olive Oil and Balsamic

Dessert (Optional Extra)

Optional Extra of Homemade macaroons with your company logo

Teas, Coffee, Soft Drinks, Craft Beer and Champagne Reception also available as additions