



CELEBRATING JEWISH CUISINE

COLD FORK BUFFET

Ideal as a lunch for conferences or presentations, informal dinners or just where the numbers are too large for a sit down meal. The food arrives prepared on presentation platters and in bowls, and includes bread. You just need to place it on the table for your kosher guests to help themselves.

£75 per person on china, or, on disposable crockery, at a charge of £55 per person. Please make your selection of one main course, three salads and one dessert from the menu below.

MAIN COURSES

MEAT

Chicken goujons with schiraccha sauce
Chicken breast with harissa (gf)
Salt beef with horseradish aioli and gherkins (gf)

FISH (P)

Moroccan salmon 'chrayme' with harissa (gf)
Pescado frito – haddock goujons – with aioli
Haddock & salmon fishcake with tartare sauce

VEGETARIAN (P), (V)

Golden cauliflower, pomegranate with tahini drizzle (gf), (vg)
Chatzilim – roasted aubergine with tahini, wild rocket, chili and pomegranate (vg), (gf)
Mediterranean mezze – tabbouleh, houmous, falafel, cured pickles & tortilla wrap



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SALADS (P), (V)

Israeli salad (vg), (gf)

Tabbouleh (vg)

Moroccan couscous with chickpeas and sultanas (vg)

Traditional coleslaw (gf)

Potato salad with herbed mayonnaise, red onion and capers(gf)

Red quinoa with peas (vg), (gf)

Asian slaw (vg)

Beetroot and onion (vg), (gf)

Heritage carrots (vg), (gf)

Cucumber, dill and radish (vg), (gf)

Roasted vegetable antipasti (vg), (gf)

Houmous (vg), (gf)

Babaghanoush – smokey aubergine (vg), (gf)

DESSERTS (P), (V)

Apple strudel with vanilla custard

Dark chocolate mousse (gf)

Lemon tart

Sesame halva tart

Cut Fruit (vg), (gf)

Tea, coffee & petit fours (p), (v)

£10.50 per person on disposable or £14.50 per person on china

Subject to the availability of ingredients