CELEBRATING JEWISH CUISINE

HOT FORK BUFFET

IIdeal 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, one side and two salads and one dessert from the menu.

MAIN COURSES

MEAT

Chicken schnitzel
Portion of roast chicken (gf)
Harissa chicken breast with preserved lemon (gf)
Meatballs in tomato sauce with fresh herbs
Hungarian beef goulash

FISH (P)

Moroccan salmon 'chrayme' with harissa (gf)
Pescado frito – haddock goujons
Oven baked fish of the day (gf)
Panfried salmon (gf)

VEGETARIAN (P), (V)

Potato rosti, with crispy kale and a creamy mushroom sauce
Memulaim (stuffed vegetables with couscous) (vg)
Makhani curry with basmati rice (vg), (gf)

Subject to the availability of ingredients

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SIDE DISHES (P), (V)
Roasted new potatoes (vg), (gf)
Jewelled couscous (vg)
Green beans, peas and edemame (vg), (gf)
Basmati rice (vg), (gf)
Honey roasted root vegetables (vg), (gf)

SALADS (P), (V)
Israeli salad (vg), (gf)
Tabbouleh (vg)
Morcoccan couscous with chickpeas (vg)
Traditional coleslaw (gf)
Potato salad with herbed mayonnaise (gf)
Red quinoa with peas (vg), (gf)
Asian slaw (vg)
Beetroot and onion (vg), (gf)
Heritage carrots with lime dressing (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