



CELEBRATING JEWISH CUISINE

KOSHER WORKING LUNCH

A round of sandwiches celebrating Jewish cuisine with a side salad,
some finger food, a dessert and a fresh fruit salad.
£35 per person on an elegant disposable tray or, on china, at a charge of £45 per person.

FALAFEL KING (v)

*Falafel and houmous served in a flatbread wrap, with pickles and harissa sauce;
a pot of Israeli salad; some finger food (3 seasonal selections of the chef's choice);
a slice of halva tart with a fresh fruit salad.*

BAGEL & SCHMEAR (v)

*Egg mayonnaise with onion and wild rocket in a bagel with a Caesar salad;
some finger food (3 seasonal selections of the chef's choice);
a Danish pastry with a fresh fruit salad.*

A FINE FRICASÉE (parev)

*Tunisian-style tuna, olives & egg in a bread roll with a pot of tabbouleh;
some finger food (3 seasonal selections of the chef's choice);
a honey muffin with a fresh fruit salad.*

BAGEL & LOX (parev)

*Home-cured salmon with cardamom & lime soya cream cheese in a bagel;
a potato salad; some finger food (3 seasonal selections of the chef's choice);
a chocolate brownie with a fresh fruit salad.*

NEW YORK NOSTALGIA

*Salt beef with Dijon mustard, horseradish aioli with gherkins on rye bread;
a pot of coleslaw; some finger food (3 seasonal selections of the chef's choice);
a sweet rougalach with a fresh fruit salad.*

TEA, COFFEE & BISCUITS

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

For groups of 4 or more, you may wish to choose from our Cold Buffet Menu.
Subject to the availability of ingredients.