



CELEBRATING JEWISH CUISINE

SHABBAT & CATERING MENU

SOUPS

Borscht (v)
Yellow split pea (v)
Leek & potato soup (v)
Tomato & fresh basil (v)
Carrot & cumin (v)
Mushroom & fresh herbs (v)
Chicken soup with matzo balls

DIPS (V) (GF)

Egg & onion
Houmous (vg)
Tahini (vg)
Babaghanoush – smoky aubergine (vg)
Guacamole – avocado and mild chilli (vg)
Tomato salsa – spicy tomato and coriander mix (vg)
Marinated mixed olives, lemon & fresh herbs (vg), (gf)

FISH (P)

Smoked salmon - Lox (gf)
Harissa 'chrayme' salmon (gf)
Poached salmon with dill (gf)
Panfried salmon (gf)
Oven-baked seabass with fresh lemon & herbs (gf)
Haddock and salmon fishcakes served with lemon aioli
Haddock fish goujons
Fishballs
Gefilte fish with chrayne
Chopped herring

Subject to the availability of ingredients



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MEAT & POULTRY

House cured salt beef (gf)
Smoked turkey (gf)
Chicken schnitzel
Chicken goujons
Chopped liver

MAIN COURSES

Whole roast chicken (gf)
Roasted chicken portion (gf)
Chicken breast with preserved lemon & harissa (gf)
Grilled chicken thighs, lemon & fresh herbs (gf)
Beef meatballs in a herbed tomato sauce
Moroccan lamb shank with sultana & prunes
Moroccan lamb tagine
Hungarian beef goulash
Roast beef with red wine gravy
Couscous au sept légumes (vg)
Makhani curry, basmati rice (vg), (gf)
Memulaim – stuffed vegetables with couscous (vg)

SIDES (V)

Roasted new potatoes with fresh herbs (vg), (gf)
Lime & mint couscous (vg)
Basmati rice (vg), (gf)
Tsimmes – baby carrots (gf)
Roasted sweet potato wedges, red onion (vg), (gf)
Roasted mixed vegetable antipasti (vg), (gf)
French beans, cherry tomatoes & red onion (vg), (gf)

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SALADS (V)

Israeli salad (vg) (gf)

Tabouleh salad (vg)

Cucumber, dill & radish salad (vg) (gf)

Moroccan couscous salad with sultanas and chickpeas

New potato salad with mayonnaise, capers & red onion (gf)

Red quinoa, peas & butternut squash (vg) (gf)

Traditional coleslaw (gf)

Red slaw (gf)

Asian slaw, cashews, soya dressing

Moroccan carrot & cumin (vg), (gf)

Carrot, pomegranate & parsley (vg), (gf)

Heritage carrot & fresh lime dressing (vg), (gf)

Beetroot and red onion salad (vg), (gf)

Roasted aubergine, pomegranate, chilli peppers, tahini dressing (vg), (gf)

Golden cauliflower, fresh herbs, tahini dressing (vg), (gf)

Noodle stir-fry with peppers, carrots & onions

DESSERTS (V) (P)

Chocolate mousse pots (gf)

Tiramisu pots (gf)

Fruit Mousse pots (gf)

Chocolate sacher torte

Dark chocolate tart

Sesame halva tart

Fruit crumble

Viennese apple strudel with vanilla custard

Citron tart

Miniature tartlet selection : chocolate, lemon, apple, pecan, fresh fruit and strawberry

Exotic fresh fruit salad (vg), (gf)

Subject to the availability of ingredients