

Chef Andy B

PROFESIONAL PRIVATE SERVICE

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Moroccan Menu

Canapes

Crab cakes with a lime and chilli mayonnaise

Grilled halloumi & courgette / aubergine skewers

Filled cucumber cups with mint yoghurt, pomegranate seeds drizzled orange blossom honey dressing

Samosa's with mint yoghurt dip

Mini Falafel served with a tahini sauce

Minced lamb kofta with Chilli humous dip

Filo Pastry stuffed with spinach, onions, and homemade pomegranate molasses.

Marinated king prawns skewered with sweet dip

Skewered -potato, marinated chilli and parsley feta with black olives

Crostini with walnuts, cumin, red chilli, red pepper, tomato and garlic

Crostini with smoky chargrilled sweet red peppers, sultanas and crushed walnuts & roasted red chilli

Crostini with smashed broad beans, lemon, tahini, garlic, coriander

Bruschetta with finely chopped tomatoes, green pepper, green chilli, onion, mint, parsley and olive oil

Smoked salmon billinis horseradish crème fraiche dill and keta caviar

Filo Pastry filled with shredded duck, parsley, coriander, almonds and eggs,

Fried cauliflower balls filled with halloumi

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Bowl Food

Hot

Halloumi battered with sweet potato chips served in a cone with sumac mayo

Chicken Tagine with fragrant rice with flaked almonds and apricots

Shish chicken sesame skewers with a Mint Yoghurt Dip

Spiced serguez sausages with sumac mash

Tempura Batter vegetable served in a cone with samabel Dip

Fish chermoula with savoury rice

Minced lamb kofta with fragrant cous cous

Moroccan vegetable stew with minted couscous served

Cold

Fire roasted peppers, roasted courgette, aubergine salad with harissa marinated feta and toasted pine nuts

Tabbouleh (bulgur wheat, diced tomatoes, cucumbers, spring onions with lots of parsley and mint, then tossed with olive oil and lemon juice)

Mini spiced chicken Wraps filled with aubergine puree, chickpeas and spinach

Desserts

Mini baklava

Dates filled with mascarpone & mint

Dried apricots marinated in orange blossom water syrup filled with lemon and pistachio mascarpone

Rice pudding served in shot glass

Baked cheesecake with orange & passionfruit compote

Pistachio mini cheese cakes

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