



Middle Eastern & Persian Bubble Banquet

Menu

Mezze

The Obama Dip

Booraniyeh Esfenaj

Spinach with thick creamy yogurt infused
with roasted cumin, caramelised onions, rose petals

*Named by the first lady when we cooked this at the White House

Muhammara

Chargrilled red peppers blended with walnuts

Za'atar Roasted Beetroot Humus
Roasted beetroot swirled with fresh
humous with za'atar dressing

Smokey Aubergine & mint Dip

Fresh Lavaash, Bread & Za'atar Bread

Main Sharing Dishes

Sea bass

Pan roasted sea bass with sumac & cherry tomato dressing

Roasted Baby potatoes

With a lemon, dill & garlic dressing

Saffron & Za'atar Chicken

marinated overnight with chicken served with rose & parsley

Slow cooked lamb chop

Marinated for 36 hours and slow cooked in cumin, juniper berries,
garlic & preserved lemons & pomegranate molasses

Saffron & Za'atar Chicken

marinated overnight with chicken served with rose & parsley

Spinach & feta filo parcels

Spinach, dill & feta with black pepper wrapped around delicate filo

Rose, Saffron & Dill Rice

Iranian rice delicately flavoured with saffron, rose & fresh dill

Roasted Aubergine & Pepper Salad

Roasted za'atar aubergine with fresh red and green
Peppers with mint & pomegranate molasses dressing with
pomegranate and smoked almonds

Watermelon, Cucumber & Feta Salad

Watermelon shards, baby cucumber with crumbled feta,
smoked almonds with a balsamic dressings

Something Sweet

Eastern Mess

A take on the classic Eton Mess,
orange blossom cream, meringues, strawberries
with edible flowers