



CELEBRATING JEWISH CUISINE

COLD FORK BUFFET

Ideal as lunch for conferences or presentations, informal dinners or just where the numbers are too large for a seated event. The food arrives completely prepared and presented. You simply need to lay it out on your table for your kosher guests to help themselves.

Please make your selection of one main course, three salads and one dessert from the menu below.

MEAT

Chicken Goujons with Smoked Aioli
Chicken Breast with Harissa & Preserved Lemon
Salt Beef with Horseradish Aioli

FISH (p)

Moroccan Salmon 'Chrayme' with Harissa
Haddock Goujons with Lemon Aioli
Haddock & Salmon Fishcakes

VEGETARIAN

Lokshen Stir Fry Vegetables
Chatzilim - Roasted Aubergine with Tahini, Rocket, Pomegranate Seeds and Walnuts
Mediterranean Mezze - Tabbouleh, Houmous, Falafel, Cured Pickles and Tortilla Wrap

Subject to the availability of ingredients.



CELEBRATING JEWISH CUISINE

COLD FORK BUFFET

SALADS (p) (v)

Israel Salad
Tabbouleh Salad
Couscous Salad
Traditional Coleslaw
Moroccan Carrots

DESSERTS (p) (v)

Apple Studel
Sachertorte
Lemon Tart
Sesame Halva Tart
Cut Fruit

TEA, COFFEE & PETIT FOURS (p) (v)

(v) vegetarian and (p) parev

Subject to the availability of ingredients.