



CELEBRATING JEWISH CUISINE

CANAPÉS

VEGETARIAN

- Grilled Vegetable Skewer with Aromatic Spices & Olive Oil
- Babaganoush & Pomegranate Tartlets
- Matboucha (Picante Tomato & Pepper Relish) on Bruschetta
- Oyster Mushroom Paste on Rye Toast
- Caramelised Egg & Onion on Crostini with Pink Radish
- Chickpea Falafel & Houmous with Toasted Pitta
- * Potato Latke Canapé with Sour Cream and Chives
- * Mini Bourekas (Flaky Filo Pastry) with Mushroom & Spinach

FISH

- Herring Pâté & Dill on Rye Crostini
- Salmon Tartare on Potato Chips
- Smoked Salmon on Pumpernickel with Cardamom & Lime Cream & Lemon Zest
- Potato Rosti with Smoked Salmon and Wasabi Cream
- Cocktail Fishball Lollipop with Beetroot Horseradish Sauce
- Salmon Skewer with Harissa Glaze
- * Haddock Goujons with Lemon Aioli
- * Miniature Salmon Fishcakes with Herbed Aioli

MEAT

- Roulade of Smoked Turkey, Aioli and Pickled Cucumber
- House Cured Salt Beef with French Mustard on Rye Crostini
- Chopped Liver Pâté on Challa Toast Brioche with Mango Chutney
- Breaded Chicken Goujons with Lemon Aioli
- * Skewer of Harissa Chicken with Preserved Lemon
- * Beef Kebab with Jerusalem Spices on Skewer with Teryaki Sauce

**Can be warmed*





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NIBBLES

Olives – Marinated Mixed Olives With Preserved Lemon & Rosemary
Roasted Mixed Nuts with Date Syrup, Rosemary & Chilli
Pitta Chips With Sumac Spices And Beetroot Houmous
Crudités and House Dips

COLD BOWLS

Lokshen - Noodle Stir Fry with Vegetables and Chilli
Mediterranean Mezze – Tabouleh, House Pickles, Falafel & Houmous
Chrayme With Quinoa – Moroccan Salmon With Quinoa & Pea Salad
Fez Chicken – Harissa Chicken With Moroccan Couscous Salad
Crudité Cups With Houmous

WARM BOWLS

Couscous aux sept légumes – Glorious Vegetables Cooked In A Moroccan Way
Pescado Frito – Fish Goujons And Sweet Potato Wedges
Hungarian Beef Goulash

MINIATURE GOURMET SANDWICHES

Lox Bagels – Poppy Seed Bagels Filled With Cured Salmon, Lime Cheese & Dill (Mezonot)
Tunisienne Fricasée - Tunisian Tuna, Olives, Capers & Egg In Brioche (Mezonot)
Brick Lane - Triple Decker Salt Beef, Mustard, Horseradish Aioli & Gherkin In Rye Sliders
New York Deli – Triangles Of Turkey Breast Pastrami, Horseradish Cream
with Smoked Aioli and Pickles In White Bread (Mezonot)
Sabich – Roasted Aubergine & Egg With Tahini & Pickle In Miniature Tortilla Wraps (Mezonot)





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CANAPÉS

DESSERTS (ALL PAREV)

- Miniature Chocolate Brownie Bites
- Tartlets of Chocolate Ganache, Lemon, Apple and Pecan
 - Exotic Fresh Fruit Skewers
- Profiteroles (Caramel or Chocolate)q
 - French Macaroons

DESSERT POTS (ALL PAREV)

- Mousse : Chocolate, Passion Fruit And Strawberry
 - Tiramisu
- Vanilla Scented Crème Brûlée In Mini Ramekin

Subject to the availability of ingredients.