

# Starter

Flatbreads with choice of dips:

Roasted sweet red pepper puree  
with walnuts, breadcrumbs,  
lemon, chilli, pomegranate  
molasses and garlic

Pureed chickpea hummus,  
garlic, cumin, lemon juice and  
olive oil

Pistachio and feta with chilli,  
garlic, olive oil, dill and  
coriander

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# Main

## **Choice of:**

Shawarma style leg of lamb,  
marinated overnight in spices  
and slow cooked for 5 hours

**or**

Free range chicken thighs  
marinated with olive oil, red  
onion, allspice, sumac and  
lemon slices, slow cooked and  
topped with za'atar, fresh  
parsley & pine nuts

**or**

Red pepper stuffed with rice,  
currants, barberries and pine  
nuts, and flavoured with mint  
and dill

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# Salad

Waxy potatoes cooked with shallots & turmeric with peas, fresh coriander with a yoghurt dressing

Green cous cous dressed with a paste of fresh herbs with rocket, caramelised onions, toasted pistachios and pomegranate seeds

Julienne peeled cucumber and fine strips of lettuce tossed in a fresh mint and lemon dressing

Simple sliced heritage tomatoes with balsamic, olive oil and fresh basil

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# *Dessert*

Wedding cake served with  
choice of tea and coffee

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