



International Private Chef

Middle East Menu

Canapes

Spiced serguez sausages with sumac mash

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 and 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

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

Pistachio mini cheese cakes

Homemade Turkish Delights

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