

Party Menu

All prices exclude delivery and set-up charge.

VG = Vegetarian - V = Vegan



Bowls

(one bowl enough for 10 people @ £30/Bowl)

1. Spinach, garlic & caramelised onion yogurt bowl (VG)
2. Cucumber, raisins & rose yogurt bowl (VG)
3. Beetroot & dill yogurt bowl (VG)
4. Caspian olive tapenade served with crisp bread (VG, V)
5. Persian feta, walnut and herbs dip served with pita wedges (VG)
6. Hummus (VG, V)

Starters

(one tray enough for 10 people @ £55/tray)

- 1- Aubergine, walnut & soured yogurt topped with fried dry mint served with pita (VG)
- 2- Persian herb frittata and barberries (VG)
- 3- Lentil, roasted pumpkin and pomegranate salad with crumbled goat cheese and roasted pumpkin seeds (VG)
- 4- Grilled aubergine topped with cumin yogurt, pine nuts & pomegranate served on a bed of rocket leaves (VG)
- 5- Cumin & turmeric quinoa, sweet potato & chickpeas salad with feta & coriander topped with tahini yogurt (VG)
- 6- Courgette, mint & feta frittata (VG)
- 7- Curried roasted cauliflower with grapes & coriander (VG, V)
- 8- Roasted tomato & burrata with rocket & basil oil (VG)
- 9- Smoked aubergine with garlic, tomato and eggs (VG)
- 10- Crispy fried halloumi topped with yogurt, chilli, pomegranate & mint (VG)
- 11- Roasted beetroot with miso yogurt, garlic and preserved lemons (VG)
- 12- Spiced lamb & aubergine fattah
- 13- Roasted butternut squash with garlic, pistachio pesto, soft crumbles of feta and pomegranate (VG)
- 14- Pomegranate & aubergine salad with rose harissa & sun dried tomato (VG, V)

Hot Main Trays

(One tray enough for 10 people @ £100/tray)

1. Chicken skewers with a walnut and pomegranate sauce
2. Grilled aubergine topped with lamb meat balls, saffron yogurt, barberries, pistachio and almond
3. Spicy lamb kofta with sumac, onion and parsley and served with yogurt dip
4. King prawns pan fried with saffron and served with a spicy fenugreek, tamarind & coriander dip

Persian Main

£10 per portion, minimum order of 10

RICE DISHES

5. Saffron & yogurt rice bake with chicken topped with barberries, almond and pistachios (Tachin)
6. Sour cherry and lamb meat balls basmati rice topped with pistachio slices (Albaloo Polo)

7. Lentil, raisins & date basmati rice topped with slow cooked saffron chicken thighs (Adas Polo)
8. Broad beans & dill basmati rice served with slow cooked leg of lamb (Bagali Polo)
9. Persian jewelled rice served with slow cooked saffron chicken (Morasah Polo)
10. Green beans and lamb shoulder basmati rice (lubia Polo)
11. Basmati rice with cardamom & rose infused lamb cooked in a rich tomato sauce and topped with barberries, almond, pistachio and caramelised orange peels (Ghaymeh Nesar)

PERSIAN STEWS, ALL SERVED WITH PLAIN BASMATI RICE

1. Persian herb and red kidney beans lamb stew (Ghormeh Sabzi)
2. Slow cooked lamb with split peas and dried lime stew (Ghaymeh)
3. Chicken thighs in a walnut and pomegranate sauce (Fesenjoon)
4. Saffron king prawn with a spicy fenugreek, tamarind & coriander sauce (Galieh Meigoo)
5. Aubergine, split peas lamb stew (Ghymeh Bademjoon)
6. Spinach and Persian dried plum chicken stew (Aloo Esfenaj)
7. Celery & lamb stew with parsley and mint (Karafs)