

Food Stations:

Oriental...

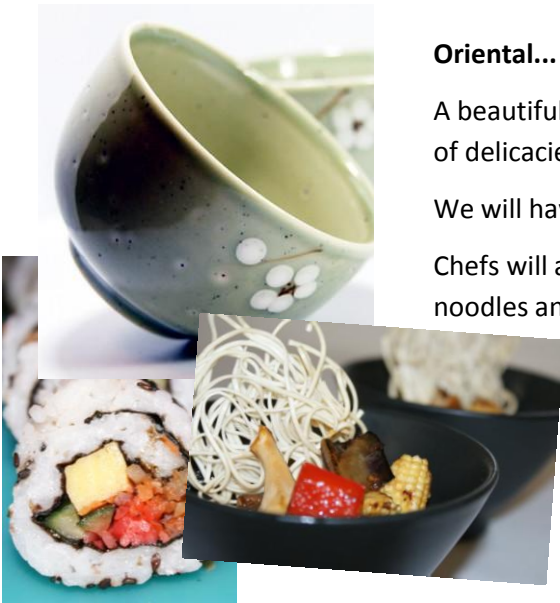
A beautifully and sleek presented Oriental station offering guests an array of delicacies from the Orient, including ideas such as:

We will have chefs cutting sushi and served with wasabi, ginger and soy

Chefs will also be able to offer guests a stir fry to order served with noodles and a choice of just vegetables or sweet chilli noodles

Egg plant, Shitake mushroom, corn and scallion teriyaki with crispy noodles, served into black rice bowls

Oversized bowls of prawn crackers and spring rolls



Indian...

A bright Indian food station covered in variety of cloths and pots of spices to give amazing smells; with chefs serving:

Selection of Indian style snacks from pakoras through to samosas and prawn puri

Spinach and Masala Paneer with creamed Panjabi Greens

Trio of chicken tikka, marinated in three spices, giving three distinct colours, on the skewer served with a beetroot raita

Coconut basmati Rice, poppadoms and selection of chutneys



Mediterranean...

A selection of the Southern Mediterranean influences such as Egypt, Tunisia and Greece. Food served in terracotta dishes and tagine pots

Tagine of lamb with quince...Quinces were popular with the Moors for their perfume and are still abundant in Morocco today.. In medieval times, to give a quince was a declaration of love!

Honeyed carrot and new potato tagine

A lovely vegetable tagine with new potatoes, carrots and prunes

A selection of sultana & almond couscous, chick pea couscous

Flat breads and Pittas with Dips, such as labneh, baba ganoush and roasted red pepper houmous

Fresh chopped salads – such as Watermelon & feta, Courgette salad with mint, orange & walnut salad; and Tomato & red pepper salad

