



Weddings & Events
by EasyDine

CUISINES
AROUND
THE WORLD

A CULINARY WORLD TOUR



ASIAN

East, Chinese, South, Indian, Pakistani,
Southeastern, Indonesian, West

OCEANIC

Australasian, Melanesian, Micronesian,
Polynesian

EUROPEAN

German, Central, Eastern, Northern,
Southern, Western

AFRICAN

Central, North, South, East, West

AMERICAS

North, Central, South, Caribbean



ASIAN

CHINESE

CANAPES

Crab jiaozi

Confit duck bao, plum sauce gel

Sweet and sour scallops, coriander, lime

Crispy chicken, sesame tuile, pickled vegetables

Bang bang tofu, chilli jam VE

Deep fried panko oysters, pickled shallots

Fried rice arancini, sweet soy VE

Cantonese BBQ beef, kumquat jam

Pao cai baskets

Vegetable spring rolls VG

BANQUET

Scallops, glass noodles, spring onion, chilli, coriander

Poached chicken, cucumber, jellyfish

Seafood soup

Wok fried soft shell crab, ginger, garlic

Hainan chicken broth

Wok fried lobster, lemon grass, chilli, galangal, crispy noodles

Braised pork, preserved vegetables

Steamed seabass, coriander, Thai basil

Honey roasted pork

Crispy pork belly

Cantonese duck



SRI LANKAN

CANAPES

- Tandoori Chicken skewers with mint Rita
- Devilled tiger prawn
- Mini vegetable bonda with coconut sambal (Ve)
- Squid fried rice arancini with chilli sauce
- Chilli panner skewers (V)

STARTER

- Chicken devilled
- Mutton roll
- Vegetable patties
- Spiced fried pork
- Chilli fried cashew nuts
- Fish cutlets
- Sweet chilli sauce, ketchup

MAIN

- Sri Lankan style Lamb curry
- Black chicken curry
- Coconut vegetable curry
- Prawn devilled
- Pork devilled
- Red lentil curry

SIDE

- Vegetable fried rice
- Stemmed white rice
- Tempered potato
- Green peas and cashew nuts
- Poppadom
- Gotu kola
- Sambole

DESSERT

- Wattalappam
- Gulab jamuns with coconut ice cream
- Exotic fruit salad
- Mango lay and ice coffee



FILIPINO



STARTER

- Shanghai spring rolls
- Prawn siomai
- Sizzling tofu
- Buffalo wings

MAIN

- Crispy Pork (Lechon) lemongrass, pylon nut stuffing
- Chicken adobo
- Sweet and sour tilapia
- Vegetable pancit
- Chopsuey
- Rice

DESSERT

- Kakanni
- Lechee flan

PERSIAN

CANAPÉS

- Smoked salmon en croute
- Beetroot falafel, hummus, flat bread
- Spiced lamb bon bon with tahini
- Stuffed vine leaves

STARTER

- Chicken, pearl barley soup, homemade chilli flat bread
- King prawns, baba ghanoush, pomegranate
- Shirazi salad crostini, garden herbs, olive oil

MAIN

- Slow cooked lamb stew, pickled vegetables, flat bread
- Steamed sea bass, saffron infuse rice, fine herb salad
- Baked aubergine, date hummus, Persian tomato sauce

DESSERT

- Pistachio crème brûlée, short bread biscuit
- Honey glazed fig tart, vanilla ice cream
- Fresh date, tahini ice cream



INDIAN

STARTER

- Jeera Chicken Wings
- Boti Lamb Kebab
- Fish Pakora
- Chilli Paneer

MAIN

- Kadhai Chicken
- Methi Lamb
- Daal Tadka
- Daal Makhani
- Aloo Gobi

SIDE

- Chicken Pulao
- Plain Rice
- Mixed Raita
- Cucumber Raita
- Mixed Salad
- Kachumber Salad
- Plain Naan

DESSERT

- Gajar Halwa
- Ice Cream Selection



INDIAN GLUTEN FREE

STARTERS

Vegetable Pakoras, Mixed vegetables
Paneer Tikka
Dhokla, Chutneys
Aloo Chaat
Hara Bhara Kabab

MAINS

Biryani, Choice of: vegetable, chicken, mutton
Dal Tadka, Rice
Palak Paneer
Aloo Gobi
Bhindi Masala
Chana Masala
Baingan Bharta

ACCOMPANIMENTS

Jeera Rice
Quinoa Pulao
Gluten-Free Roti
Coconut Chutney



INDIAN VEGAN

STARTERS

Vegetable Pakora

Mixed vegetables, spiced chickpea flour batter, deep-fried

Aloo Tikki

Spiced mashed potato patties, tamarind, mint chutney

Hara Bhara Kabab

Spinach, peas, potatoes, spices

Chana Chaat

Tangy and spicy salad, boiled chickpeas, chopped onions, tomatoes, green chilies, sprinkle of chaat masala



MAINS

Vegan Biryani

Rice dish, mix of vegetables, spices, herbs, vegan raita

Chana Masala

Chickpea curry, tomatoes, onions, ginger, garlic, blend of traditional Indian spices

Baingan Bharta

Smoked and mashed eggplant, tomatoes, onions, spices

Aloo Gobi

Dry curry, potatoes, cauliflower, turmeric, cumin, coriander

Dal Tadka

Lentil dish, cumin, garlic, spices

Palak Tofu (Spinach Tofu Curry)

Tofu cubes, spinach gravy

Bhindi Masala

Stir-fried okra, onions, tomatoes, spices

ACCOMPANIMENTS

Jeera Rice

Basmati rice, cumin seeds, spices

Phulka

Vegan flatbread

Tandoori Roti (Vegan Version)

Whole wheat flatbread, ghee

Coconut Chutney

Grated coconut, green chilies, herbs

EAST INDIAN

STARTERS

Shingara (Samosa)

Dhokla, Garnished with mustard seeds, coriander, and green chilies.

Aloo Tikki, Chutneys.

Bhel Puri, Garnished with sev (crispy noodles).

Prawn Paturi

Fish Fry

Fish Tikka

Murgir Malai Tikka

Egg Roll

MAIN

Shorshe Ilish (Hilsa in Mustard Sauce), Steamed rice.

Chingri Malai Curry (Prawn Coconut Curry), Steamed rice.

Kosha Mangsho (Bengali Spicy Mutton Curry), Choice of: rice or luchi (fried flatbread).

Kosha Murgi (Spicy Chicken Curry), Choice of: chicken, mushroom

Fish Curry (Machher Jhol), Steamed rice.

Mutton Do-Pyaaza, Choice of: naan, rice.

Chicken Rezala, Choice of: parathas, pulao.

Litti Chokha

Bengali Cholar Dal (Bengal Gram Lentils), Choice of: rice, puri

Aloo Posto (Potatoes in Poppy Seed Paste), Steamed rice.

Shukt

Chholar Dal (Bengal Gram Lentils)

Shobji Bhaji (Mixed Vegetable Stir-Fry)

Chana Masala (Chickpea Curry), Choice of: rice, bread.

LIVE COUNTER

Chaat Counter

Pani Puri, Bhel Puri, Sev Puri, Aloo Tikki Chaat

Accompaniments: chutneys, spices, toppings.

Kebab Counter

Seekh kebabs, reshmi kebabs, vegetable kebabs

Accompaniments: chutneys, salads

Salad Bar

Greens, vegetables, dressings, toppings

Kathi Roll Station

Flatbreads: parathas, rotis

Choice of: spiced chicken, mutton, paneer



WEST INDIAN

STARTERS

Batata Vada (Maharashtra)

Spicy mashed potato balls dipped, green and tamarind chutney

Bombay Sandwich

Mix of vegetables, green chutney, spices

Dhokla (Gujarat)

Fermented rice and chickpea batter, mustard seeds, curry leaves, green chillies, chutney

Ragda Pattice (Maharashtra/Gujarat)

Crispy potato patties (pattice) white peas curry (ragda), tangy tamarind chutney, mint chutney, onions, sev (crispy gram flour noodles)

Paneer Tikka (Rajasthan)

Cubes of paneer, yogurt, turmeric, chili powder, garam masala, mint chutney

Goan Prawn Rissóis (Goa)

Crescent-shaped pastry pockets, creamy, spiced prawn filling, Goan spices, coconut milk

Chicken Cafreal (Goa)

Coriander, green chilies, garlic, spices

Fish cutlets (Goa)

Mashed fish, mashed potatoes, spices, herbs, breadcrumbs, tangy chutney

Kolhapuri Mutton Chops (Maharashtra)

Mutton chops, Kolhapuri masala

Pulao/Biryani

Basmati rice, spices



WEST INDIAN

MAINS

Choice of: vegetable, chicken, mutton

Khichdi

Rice and lentils, spices

Pav Bhaji

Vegetable mash, spices, buttered bread rolls (pav), onions, cilantro

Vegetable Korma

Mixed vegetable curry, spices, yogurt, nuts, rice

Paneer Tikka Masala

Marinated paneer, creamy tomato-based gravy

Fish Curry

Fresh fish, coconut milk, tamarind, mustard seeds, curry leaves

Mutton Rogan Josh

Mutton, yogurt, blend of spices

Butter Chicken

Chicken, rich tomato-based gravy, cream, butter

Rajasthani Laal Maas

Mutton curry, red chilies, garlic, blend of spices

Chicken Vindaloo

Marinated chicken, vinegar, spices

Kadhai Chicken

Stir-fried chicken, bell peppers, onions, spices, coriander



NORTH INDIAN

STARTERS

- Paneer Tikka, Mint chutney, yogurt
- Hakka Noodles Spring Rolls, Tangy dipping sauce
- Dahi Puri, Yogurt, tamarind chutney
- Vegetable Pakoras, Mint, tamarind chutneys
- Aloo Tikki, Chutneys, yogurt.
- Seekh Kebabs, Choice of: lamb, chicken
- Fish Amritsari, Lemon wedges, onion slices
- Chicken Tikka, Mint chutney, onion rings
- Lamb Kofta, Tangy yogurt sauce
- Boti Kebabs, Choice of: lamb, mutton, Mint chutney

MAINS

- Paneer Tikka Masala, Garam masala, garnished with fresh cilantro
- Dal Makhani
- Palak Paneer
- Aloo Gobi, Garnished with fresh cilantro
- Mutter Paneer, Garnished with fresh cream
- Butter Chicken (Murgh Makhani), Naan, rice
- Rogan Josh, Choice of: lamb, goat
- Kadai Chicken, Naan, rice
- Bihari Mutton Curry
- Tandoori Chicken
- Chicken Biryani, Garnished with fried onions, boiled eggs

LIVE COUNTERS

Chaat Counter

- Pani Puri, Bhel Puri, Sev Puri, Aloo Tikki Chaat
- Accompaniments: chutneys, spices, toppings

Tandoor Counter

- Tandoori chicken, paneer tikka, assorted vegetables
- Accompaniments: mint chutney, onion salad

Kebab Counter

- Seekh kebabs, reshmi kebabs, vegetable kebabs
- Accompaniments: Chutneys, salads



SOUTH INDIAN



STARTERS

Mysore Bonda

Mysore Bonda, yogurt, cumin, green chilies, curry leaves

Vegetable Cutlet

South Indian-style vegetable cutlet, spiced with garam masala, green chilies, curry leaves, coated with breadcrumbs

Methu Vada

Soaked lentils (urad dal and chana dal), spices, herbs

Chicken 65

South Indian deep-fried chicken dish, marinated in a spicy mixture of yogurt, red chili powder, turmeric, garlic, curry leaves, garnished with fried curry leaves, green chilies

Prawn Roast

Prawns, red chili powder, turmeric, garlic, ginger, lemon juice, onions, curry leaves, coconut oil

Button Chukka

Dry, stir-fried mutton dish from Tamil Nadu, fennel seeds, pepper, curry leaves

MAINS

Bendakaya Pulusu (Andhra Pradesh)

Tamarind-based curry, okra (lady's finger) spicy-sour gravy, chili powder, jaggery, tamarind

Thoran (Kerala)

Dry, stir-fried vegetable dish, grated coconut, mustard seeds, curry leaves, chilies

Puliyodarai (Tamil Nadu)

Tangy tamarind rice dish, tamarind paste, peanuts, special spice mix, mustard seeds, red chilies, curry leaves

Bisi Bele Bath (Karnataka)

One-pot rice dish, rice, lentils (toor dal), vegetables, tamarind, special blend of spices, ghee-fried cashews, served with papad (crispy lentil wafers)

Chettinad Chicken Curry (Tamil Nadu)

Chicken curry from the Chettinad region of Tamil Nadu, blend of freshly roasted spices, coconut, curry leaves

Kerala Fish Curry (Meen Moilee)

Fish curry, coconut milk, turmeric, green chilies, hint of black pepper

Andhra Kodi Kura (Andhra Pradesh)

Spicy chicken curry, red chili powder, garam masala, curry leaves, served with steamed rice

Button Sukka (Tamil Nadu/ Karnataka)

Dry, stir-fried mutton dish, grated coconut, spices, curry leaves, choice of: rice, parotta (flatbread)

Kerala Nadan Kozhi Curry (Spicy Chicken Curry)

Chicken curry from Kerala, thick, spicy coconut milk gravy, garam masala, black pepper, fennel, curry leaves

Hyderabadi Biryani (Andhra Pradesh/Telangana)

Basmati rice dish, marinated meat, choice of: mutton, chicken, yogurt, spices, saffron

SOUTH INDIAN

DESSERTS

Payasam

South Indian sweet dish Pal Payasam (with rice) Semiya Payasam (with vermicelli) milk, sugar, cardamom

Kesari (Rava Kesari)

A sweet dish, semolina (rava), ghee, sugar, cardamon, cashews, raisins

Neer Mor (Buttermilk)

Refreshing drink, yogurt, water, spices

LIVE COUNTERS

Dosa Counter

Fresh **dosas** (crispy crepes made from fermented rice and lentil batter)

Choice of filling: potato masala, paneer, cheese

Accompaniments: chutneys, sambar

Biryani Counter

Hyderabadi Biryani or Lucknowi Biryani

Choice of: chicken, mutton, vegetarian

Salad Bar

Fresh salad counter, greens, vegetables, dressings, toppings



PUNJABI

STARTER

served with mango, mint, chilli chutneys

Samosas

Spring rolls

Aloo tikki chaat

Fish pakoras

Tandoori chicken

Tandoori prawns

Lamb chops

MAIN

served with rice, naan, raita, salad

Chana masala

Mixed vegetable curry

Mutter paneer

Chicken curry

Lamb curry

Fish curry

DESSERT

Ras Malai

Gajar halwa, ice cream

Gulab jamun, ice cream

Kulfi





AMERICAS

CARIBBEAN

STARTER

Accras de Morue

Saltfish Fritters

Vegetarian option: mashed chickpeas or shredded vegetable

Caribbean Patties

Choice of: spiced ground beef, chicken, curried vegetable

Plantain Chips with Guacamole

Zesty guacamole dip.

Pepper Shrimp

Grilled zucchini with a spicy jerk seasoning

Jerk Chicken Skewers

Caribbean Pepper Pot

Choice of: chicken, fish, shellfish

Stuffed Sweet Peppers

Caribbean Shrimp Cocktail

Crab Cakes with Scotch Bonnet Aioli

Spicy Scotch bonnet pepper aioli.

Coconut Rundown Soup Shots

MAIN

Jerk Chicken

Rice and peas

Vegetarian choice: jerk grilled vegetables, jerk tofu served with rice and peas

Curried Goat

Steamed rice

Vegetarian: curried chickpea and potato stew

Caribbean stuffed peppers

Trinidadian Doubles

Tamarind sauce and pepper

Escovitch Fish Jamaican Style

Rice and Peas

Rundown (Fish or Vegetarian)

Vegetarian: pumpkin, green bananas, and yams in the coconut sauce.

Roti with Curried Fillings

Choice of fillings: curried chicken, beef, vegetable

Brown Stew Chicken

Callaloo (Vegetarian)

Roast Pork with Spiced Rum Sauce

Jamaican Ital Stew (Vegan)

Stewed Oxtail

Rice and peas

CARIBBEAN

DESSERTS (VEGETARIAN)

Rum Cake, Coconut Drops
Sweet Potato Pudding
Tamarind Balls
Gizzada
Pineapple Upside-Down Cake
Jamaican Bread Pudding, Rum sauce
Conkie (Barbados) / Ducana (Antigua)
Caribbean Fruit Salad, Shredded coconut, lime juice

LIVE STATION

Jerk Station

Choice of classic jerk-marinated chicken, pork, tofu
Accompaniments: grilled vegetables, rice and peas, plantains, variety of sauces
Vegetarian Option: jerk-marinated tofu, grilled vegetables

Roti Live Counter

Choice of: curried chicken, goat, Vegetarian curry

Caribbean Taco Bar

Choice of: jerk chicken, pork, grilled fish, grilled vegetables
Toppings: Mango salsa, jerk mayo, pickled red onions, shredded cabbage, guacamole

Caribbean Paella Station

Vegetarian option: vegetable paella

Caribbean BBQ Pit

Grilled lobster, prawns, ribs, corn on the cob.



MEXICAN

TO BEGIN

Crispy squid tostada

Pickled pineapple salsa, avocado crema

Tequila glazed wings

Grilled corn, jalapeno mayo

Tex-Mex nachos

Loaded with refried beans, Mexican cheese, spring onions, guacamole, soured cream, salsa

MAINS

Trio of Tacos (Soft Shell)

Tempura broccoli taco, guacamole, salsa Verde, pickled red onion
Spiced pulled chicken taco al pastor, Pico de Gallo, chipotle mayo
Lime & tequila marinated prawn taco, mango Pico de Gallo, Amarillo mayo

Sizzling Chicken Fajitas

Grilled onions, grilled peppers, warm tortillas, Mexican cheese, cos lettuce, guacamole, soured cream, salsa

Sizzling Vegetable Fajitas

Grilled onions, grilled peppers, warm tortillas, Mexican cheese, cos lettuce, guacamole, soured cream, salsa

DESSERTS

Passion fruit & bitter chocolate tart, passionfruit Chantilly

Sweet cinnamon churros, milk chocolate





AFRICA

AFRICAN

STARTERS

Samosas (East Africa)

Crisp, triangular pastry, with a choice of filling: spiced minced beef, chicken or vegetables

Suya Skewers (West Africa - Nigeria)

A choice of grilled, spicy beef or chicken skewers marinated in peanut and spice mix

Vegetable Kofta (North Africa)

Spiced vegetable balls, mashed chickpeas, zucchini, yoghurt

Puff-Puff (West Africa)

Spicy dipping sauce

Moroccan Harira Soup (North Africa)

Lentils, chickpeas, fresh herbs

Boerewors Sausage Bites (Southern Africa - South Africa)

mustard

Kachumbari (East Africa)

Salad of tomatoes, onions, cilantro, lemon dressing, grilled meats

Spicy Plantain Chips (West Africa)

MAIN COURSES

Jollof Rice (West Africa)

Choice of chicken, beef, vegetable

Tagine with Couscous (North Africa - Morocco)

Choice of lamb, chicken, vegetable

Bobotie (Southern Africa - South Africa)

Yellow rice

Ethiopian Doro Wat (East Africa - Ethiopia)

Injera

Vegetarian Egusi Stew (West Africa)

Yam

Peri-Peri Chicken (Southern Africa - Mozambique)

Cape Malay Curry (Southern Africa)

A choice of lamb or chicken, served with rice

Nyama Choma (East Africa)

A choice of beef or goat, served with ugali (cornmeal porridge).

Vegetable Peanut Stew (West Africa)

Bunny Chow (Southern Africa)

A choice of lamb or chickpeas



AFRICAN

DESSERTS

Malva Pudding (Southern Africa)

Served with cream sauce

Mandazi (East Africa)

Coconut Macaroons (West Africa)

Melktert (Southern Africa)

Banana Fritters (West Africa)

Drizzled with honey or sprinkled with sugar

Mandazi (East Africa)

Choice of seasoning: plain, powdered sugar

Thiakry (West Africa - Senegal)

Couscous pudding mixed with yogurt, sour cream

Moroccan Almond Briouat (North Africa - Morocco)

Choice of syrup or honey

Umm Ali (North Africa - Egypt)

A rich bread pudding

LIVE COUNTER

Moroccan Couscous Live Counter

Couscous with a choice of grilled meats, vegetables, stews
Choice of toppings: spiced lamb, chicken, roasted vegetable
Accompaniments: Harissa sauce, dried fruits, fresh herbs
Vegetarian option: Couscous bowl

Shawarma Live Counter

North African and Middle Eastern Influence
Grilled, spiced meats lamb, chicken, pita bread
Accompaniments: Hummus, tahini, pickled vegetables, fresh cucumber, tomato, spicy harissa sauce
Vegetarian option: Grilled falafel, roasted vegetables

Injera Wrap Station

Ethiopian
Ethiopian sourdough flatbread, choice of filling: Doro Wot, Misir Wot, Atakilt Wot,
Vegetarian option: Lentil stew

Suya Station

Grilled skewers, beef, chicken, goat marinated in a spicy peanut-based rub
Accompaniments: Sliced onions, tomatoes, spicy pepper sauce (Yaji). Grilled plantains
Vegetarian option: Grilled vegetable skewers, mushrooms, peppers, zucchini



GHANIAN

CANAPES

- Spiced mackerel bon bon, pepper sauce
- Suya prawn skewers
- Glazed plantain, spiced chicken mousse, ewa agoyin
- Vegetable spring roll, chilli sauce
- Orange, scotch bonnet chicken skewers
- Yam pottage crostini, scotch bonnet aioli

STARTERS

- Vegetable puff puff, hot pepper dip
- Okra soup, chilli oil
- Shito glazed tiger prawns, chilli, mango salsa
- Pepper soup, bofot
- Fried plantain, sumac roasted black bean salad
- Fried Yam, chofi

MAINS

- Scotch bonnet marinated tilapia, sauteed vegetables, pepper sauce
- Spicy beef stew
- Ghanaian spice lamb chops, mint, chilli dips
- Nutmeg, scotch bonnet marinated chicken thigh
- Jollof rice
- Macaroni cheese
- Fried plantain
- Waake



NIGERIAN

STARTER

- Catfish Pepper Soup toasted sourdough
- Spiced Yams & Vegetable Puff Puff salad, zobo sauce
- Moi moi
- Bitterleaf Soup
- Plaintain Foofoo

MAIN

- Orange Scented Chicken
- Gbegiri Talapia Soup
- Peppered Fried Fish
- Stew Chicken
- Beef Suya
- Curry Goat*
- Spicy Baked Whole Salmon*
- Spicy Chicken Drumstick
- Spicy Mixed Meat Stew

DESSERT

- Zobo Poached Pears ice cream
- Chocolate Cassave Pudding



SIDE

- Jollof Rice
- Nigerian Fried Rice
- Plantain Salad, Sweet Poppyseed Dressing
- Crusty Bread
- Ayomashee
- White Rice
- Potato Salad
- Leafy Salad
- Coleslaw

NIGERIAN

SALAD

Small chops

Suya marinated beef skewers

Spicy shito chicken wings

Suya vegetables skewers

Fried fish

Bean fritters

Spiced corn on the cob

Suya scotch egg

Fried rice

Ojojo

Peppered chicken drumstick

Chickpea and boiled egg salad



SIERRA LEONE

STARTER

Fry fry chicken
Fried plantain
Fish ball
Granut soup
Pepper soup
Akara

MAIN

Chicken stew
Beef stew
Roasted pepper fish
Foorah
Cassava leaf stew

SIDE

Kus Kus
Jollof rice
Prawn fried rice

DESSERT

Benny and peanut cake
Coconut cake



SOUTH AFRICAN

CANAPES

SAVOURY

- Bobotie Tart
- Potjiekos
- Boerwors
- Bunny Chow
- Venison Pie
- Spit Roast Pork
- Biltong Bellin chakalaka

SWEET

- Koeksister
- Melk Tart



MIDDLE EASTERN

STARTER

- Tomato Dolma confit baby aubergine
- Mast O Musir goat cured, yoghurt, shallots, olive oil
- Black Truffle Olivieh chicken salad, potato, egg, pickled cucumber
- Kashak E Bademjoon charcoal aubergine, whey, candied walnuts, mint, onion
- Falafel & Hummus chickpeas, tahini, somagh
- Sumac spiced cod fritters, harissa, honey dip
- Lamb Kofta labneh, pomegranate
- Chicken & Oregano Meatball matuch
- Spiced Potato Rosti date, honey yoghurt

MAIN

- Slow-cooked Salt Marsh Lamb cous cous, harissa roasted aubergine, squash
- Saffron Marinated Confed Chicken lemon, yoghurt, savoury tomato rice
- Aubergine Stew yellow peas, dried lime, tomato
- Chilli Marinated Salt Marsh Lamb Chunks tarragon, yoghurt, Fattoush salad, flat bread
- Beetroot & Feta Galette Za'atar, honey, caramelised onion, oregano
- Kentish Beef Dolmas apricots, tamarind
- Cauliflower Shawarma Berber roasted pistachio, pomegranates
- Persian Style Stuffed Sea Bream saffron potato, dukka roasted baby aubergine

DESSERT

- Saffron Poached Kentish pear walnut, dark chocolate
- Baklava vanilla ice cream
- Orange & Polenta Cake pistachio cream, honey comb
- Sholezard dry fruit, nuts
- Slow Poached Peach date sponge, almond Chantilly
- Fakhfakhina vanilla ice cream, roasted hazelnuts
- Date Cake salted caramel, almonds
- Rose Pistachio Sesame Tahini Halva





EUROPEAN

TURKISH

SHARING PLATTERS

Aubergine chermoula
Spiced chicken wings
Marinated feta
Yogurt, cucumber, mint maast o khiar
Homemade hummus, sumac
Bulgar koftesi (Turkish meat balls)
Turkish and Arabic breads, oil, zatar

MAIN COURSE

Lamb, butternut squash, prune, tamarind tagine, flaked toasted almonds, coriander
Lightly spiced couscous, pistachios, lemon juice
Butternut squash, pistachio, pesto, feta, pomegranate seeds
Turkish chicken shish, pickled vegetables, herb bulgar salad
Imam bayildi, tzatziki
Turkish Lamb pilau

DESSERTS

Spiced carrot, pistachio, almond cake, rosewater cream
Baklava, vanilla ice cream
Tulumba, lokma
Şam tatlısı, kalburabastı
Revani, fresh raspberry



ITALIAN

STARTER

- Crab ravioli, crab bisque, basil, roasted pine nuts
- Asparagus, figs bruschetta, honey pearls, whipped ricotta
- Pulled beef ragu arancini, parmesan cheese
- King prawns, crispy parma ham, spinach, garlic butter

MAIN COURSE

- Grilled steak, sauteed portobello mushroom, pomodoro sauce
- Wild mushroom risotto, black truffle oil, parmesan
- Confed chicken, smoked potato cream, truffle shavings
- Braised octopus, prawn gnocchi, hazelnut pesto, crisp herbs

DESSERT

- Pistachio, chocolate tart, vanilla cream
- Limoncello, basil panna cotta, raspberries
- Confit plum, ameretti semifreddo, fresh berries
- selection of Italian ice cream





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