

The Feast Option

Something a bit different – perhaps served in a Bedouin tent.
A constant flow of great tasty food with world wide inspirations.....

On the table to begin..

Platters of roasted peppers, courgettes, aubergines and balsamic plum tomatoes with wild rocket.

Hummus, bocconcino and olives with basil oil

Flatbreads with tapenade, olive oil and balsamic

And the feast continues with the following brought to the table at intervals..

Seared tiger prawns with garlic, chilli and lemongrass

Pan fried chorizo with tomato, onions and herbs

Warm chicken livers in balsamic with toasted pine kernals

Grilled asparagus with Serrano ham

Spicy pork meatballs with chilli and tomato

Grilled mussels with parsley butter and pesto

Skewers of chicken and red onion

Warm Dolmades in a rich tomato passanda

Lamb koftas with a cool mint and cucumber yoghurt

Meat free dishes to be agreed