



# RBC Mid-Eastern Catering Menu

## LAMB

### Lamb Shawarma

Slow-baked shredded leg of lamb (marinated in blend of 12 spices), served on a bed of pitta crisps, topped with tomato sauce and tahini

### Lamb Kofte Kebabs

Marinated minced lamb rolled onto skewers and barbequed on site, served with tomato sauce and tahini

### Lamb Almond & Date Tagine

Lamb meatballs with dates and whole almonds, baked in a tomato red onion sauce

## POULTRY

### Chicken Shish Kebabs

Chicken fillet pieces, marinated in aromatic spices and syrups, on skewers

### Saffron Chicken Tagine

Saffron-infused chicken fillet pieces, baked with apricots and almonds in tomato red onion sauce

### Turkey & Courgette Burgers

Turkey mixed with grated courgette and spring onions, shaped into burgers with sumac, mint and dill, topped with lemony yoghurt sauce.

# VEGETABLES & SALADS

## Roasted Veg Medley

Selection of vegetables (squash, courgette, aubergine, sweet peppers, cauliflower) baked in aromatic spice blend

## Butternut Squash Tagine

Squash and chickpeas in tomato red onion sauce, with harissa and fresh herbs

## Cauliflower & Hazelnuts

Cauliflower florets with cumin and cinnamon, baked with celery and hazelnuts

## Stuffed Peppers

Slow baked sweet red peppers stuffed with rice, raisins, pine nuts and herbs

## Vegetable Kebab

A selection of aubergine, courgette, tomato, onion and peppers marinated in Sumac spice mix and barbequed on-site.

## Green Beans & Tomatoes

Fine green beans stewed in tomato red onion sauce with Lebanese 7 spice mix

## Aubergine & Lemon Feta

Baked aubergine halves topped with lemon onion sauce and feta

## Baked Aubergine

Aubergine halves stuffed with tomatoes, fruit, nut and herb mix

## Squash & Red Onion

Baked squash strips with red onion, topped with tahini and toasted pine nuts

## Tabbouleh Salad

Bulgur wheat, chopped tomatoes, spring onions, fresh herbs, lemon olive oil dressing

## Fattoush Salad

Chopped vegetable salad (tomato, cucumber, carrot, radish, spring onion and pomegranate seeds) tossed in pitta crisps, with molasses olive oil dressing

## TomPom Salad

Medley of tomatoes with pomegranate seeds, and molasses wine dressing

# GRAINS

## Freaky Pilaf

Freekeh wheat cereal with pomegranate, spring onions, pistachios & herbs

## Golden Rice Pilaf

Long grain rice with caramelised onions, golden sultanas and toasted pine nuts

## Jewelled Rice Salad

Long grain rice with sweet peppers, sugar snap peas, grapes, strawberries, herbs and toasted pine nuts

## Mung Bean Carrots

Caraway roasted carrots with lemon and fresh mint, mixed in green mung beans and feta

## Falafel

Puréed chick peas and fava beans, with herbs, garlic and sesame seeds

# DIPS

## Red Pepper & Walnut dip

Muhammara (Syrian): Roasted sweet red peppers puréed with walnuts, Salcasi, grape molasses and fresh mint

## Yoghurt & Cucumber dip

Cacik (Turkish): Natural yoghurt mixed with shredded cucumber, fresh dill, dried mint and olive oil

## Beetroot & Yoghurt dip

Borani (Persian): Pureed baked beetroot mixed with yoghurt, date syrup, chillis, fresh dill and zaatar

## Aubergine & Tahini dip (Baba Ghanoush)

Baba Ganoush (Lebanese): Baked aubergines pureed with tomatoes, tahini, pomegranate seeds and walnuts

## Hummus

Pureed chickpeas with tahini and lemon juice