

DE DADEL

# CATERING MENU 24

## NIBBLES

- \*Marinated Black Olives with Garlic & Za'atar (V)
- \*Honey & Rosemary Spiced Mixed Nuts
- \*Green Olives 'Meslala' with preserved Lemon & Saffron (V)
- \*Medjool Dates with Goat Cheese, Pistachio & Orange Zest
- \*Herby Feta- and Walnut Dip with Pomegranate
- \*Butterbean Mash with Spicy Red Harissa Sauce (V)

## CANAPÉS

- \*Panko Fried Goat Cheese with Honey
- \*Valdeón Cheese and Pumpkin Arancini with Lemon Gremolata
- \*Briwat with Baby Spinach, Four-Cheeses & Harissa
- \*Polenta Fries with Parmesan and Dried Tomatoes
- \*Mushroom Croquettes with Mustard
- \*Bruchetta with Burnt Aubergine with Olives and Coriander (V)
- \*Fried Aubergine Balls (V)



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## SOUPS

- \*Jerusalem Artichoke Soup with Hazelnut & Spinach Pesto
- \*Moroccan Harira Soup with Chickpeas & Celery (V)
- \*Asparagus Soup
- \*Mustard Soup with Croutons (V)
- \*Pumpkin Soup with Roasted Soja-Pumpkin Seeds (V)
- \*Onion Soup with French Crouton
- \*French Lentil Soup with Lemon
- \*Mushroom Soup with Curly Parsley

## SALADS

- \*Roasted Aubergine with Tabbouleh, Amba & Tahini
- \*Roasted Chickpeas with Goat Cheese, Baby-Spinach & Figs
- \*Mixed Beans with fresh Coriander & Smoked Almond-Miso Dressing (V)
- \*Little Gem Lettuce with Potatoes, Feta dressing & Pecorino
- \*Pear Salad with Venkel, Pecorino & Caraway Seeds
- \*Charred Peas with Lemon, Miso & Parmesan
- \*Hummus with Harissa-oil & Dried Apricot (V)
- \*Burned Aubergine with Feta-cream & Harissa-oil
- \*Beetroot Burani whipped with Coconut and Tahini, topped with Pomegranate, Black Sesame and fresh Dill (V)
- \*Ricotta Balls with a Trio Sweet Peppers & Figs





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M A I N S

- \*Roasted Tomato Quiche with Spinach, Goat's Cheese & Caramelised Onion.
- \*Seasonal Vegetable Tajine (V)
- \*Shakshuka with Avocado, Dried Olives, Feta Cheese & Chives
- \*Marinated Dried Tomatoes Quiche and Feta
- \*Butternut Squash, Za'atar and Leek Pie
- \*Mediterranean Cauliflower Roti
- \*Aubergine and Potatoes Musaq'a with Tomato and Miso Tahini (V)
- Spicy Mushroom Lasagna

B R E A D S

- \*Rustic midi Rose Bun (50g)
- \*Focaccia:(750g), choice of:
  - \*Red Onion and Parmesan
  - Za'atar
- \*Whole Sourdough (800g)

All our Bread served with our signature Herby Butter



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## BREAKFAST BOWLS & FRUIT

- \*Yoghurt Pot with De Dadel Jam and Granola
- \*Bircher Muesli with Seasonal Fruits, Nuts and Seeds
- \*Seasonal Fruit Salad (V)
- \*Orange and Oatmeal Scone (V)
- \*Fruit Skewer (V)

## CAKES & PASTRIES

- \*Carrot, Date and Walnut Cake with Buttercream-Lime Frosting
- \*Tahini, Halva & Hazelnut Brownie
- \*Tea Cake (flavour of the day)
- \*Coffee and Walnut Financier
- \*Mixed Fruit Clafoutis
- \*Rose Water and Walnut Chocolate Brownie Cake
- \*Cupcakes (flavour of the day)
- \*Apple pie with Ras-el-Hanout (V)
- \*Apple Pie With Rasins & Frangipane (V)
- \*Pecan Orange Blossom Pie (V)
- \*Chocolate Classic Cake
- \*Pistachio & Rose Water Semolina Cake
- \*Prestige Dadel (V)

