

# Wedding Mezze Feast

## Pick Three Dips

Houmous  
Cucumber and Mint  
Yoghurt Dip  
Baba Ganoush  
Beetroot Borani  
Spinach Borani  
Smoked Red Pepper  
Carrot and Tahini Dip

## Pick a Tagine

### Lamb Tagine

Diced Lamb Slow Cooked with Dates, Saffron, Sweet Potato and Mixed Peppers

### Chicken Tagine

Harissa and Preserved Lemon Chicken with Sweet Potato and Peppers

### Vegetarian Gormeh Sabzi (vg)

Kidney Beans, Spinach and Portobello mushrooms with Dried Lime

### Chickpea & Aubergine (vg)

Aubergine and Chickpea served in an Aromatic Tomato Sauce

## Pick a Side Salad

### Tabbouleh

### Broad bean & Dill Salad

Roasted Butternut Squash & Red Onion served with Tahini & Za'tar

Roasted Sweet Potato, Pomegranate Molasses and Pumpkin Seed

Courgette Salad with Lime, Chilli and Mint Dressing

Green Bean, Mangetout Orange and Dukkha

Chargrilled Broccoli, Lemon and Tahini Dressing

Spiced Chickpea and Vegetable Salad

Fatoush Salad

Served with Flat Breads, Safron Rice and Kookoo Sabzi

## Additional Meat Side Dishes

### Mixed Kebab

Marinated Mixed Meat Kebabs with Onion and Pepper

### Hummous Kawarma

Marinated Lamb Neck served on top of Houmous topped with Pine Nuts and Lemon Dressing

### Kofta B'siniyah

Lamb Kofta baked in Tahini Sauce

### Meatballs

Beef Meatballs with Broad Bean and Lemon

Taste the Love offers a bespoke service, please contact for a personalised menu or quote

All dishes are subject to seasonal variations.

May contain allergens. Please contact Taste the Love for more ingredient information.



Personal Chef & Event Catering