



BARAKA
CATERING

Spring

Chicken Poached in White Wine, Thyme & Fresh Lemon
With a Watercress Sauce

Salad of Lamb Fillet with Chargrilled Courgette, Chickpeas &
Spinach
with a Mint Yogurt Dressing

Spinach, Leek & Pea Tarts

Warm Buttered New Potatoes

Salad of Quinoa, French Beans, Tender stem Broccoli & Spinach
with a Toasted Hazelnut Dressing

Little Gem, Slow roasted Cherry Tomatoes, Avocado & Feta

Pavlova with Vanilla Cream & Orange Roasted Rhubarb & Mint

Summer

Rare Beef Fillet with a Rocket Pesto

Spinach Roulade with Poached Salmon, Lemon & Chives

Filo Tart with Roasted Vegetables topped with
Harissa Humous & Sun blushed Tomatoes

Herb Buttered Jersey Royals
Wild Rice Salad with Roasted Asparagus, Pea,
Soft Boiled Eggs & Watercress

3 Kind of Tomato Salad with Bocconcini, Fresh Basil & a Sweet
Balsamic Syrup

Salad of Homegrown Leaves

Raspberries Creme Brûlée with Homemade Lemon Shortbreads

Autumn

Coq au Cider
Tart of Smoked Haddock, Spinach, Cheddar & Capers

Spiced Carrot Roulade with Roasted Pepper
& a Chive Cream Mustard Mash

Red Rice Salad with Roasted Beetroot, Chargrilled Courgettes,
Feta & Parsley with a Fresh Lemon Dressing

Baby Leaf Salad with French Beans, Fennel &
Slow roasted Cherry Tomatoes

Vanilla Cheesecake with Roasted Plum, Apples & Blackberries
with a Orange Syrup

Winter

Sticky Lamb Tagine with Greek Yogurt, Pomegranate & Mint
Rosemary Chicken Skewers with Aioli

Aubergine Cannelloni with Ricotta, Fresh Tomato Sauce, Basil &
Parmesan Shavings

Warm Cous Cous with Fresh Lemon & Masses of Herbs
Salad of Roasted Carrots, Beetroot, Caramelised Red Onion &
Spinach
with Toasted Pine nuts

Rocket, Clementine, Avocado & French Bean Salad
with a Citrus & Parsley Dressing

Rich Chocolate Mousse Cake with Salted Caramel Sauce, Creme
Fraiche & Redcurrant's



canapes private dining bespoke events

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