



BARAKA

CATERING

When organising your Wedding we will always go that extra mile to make sure we can create a very special day for you both. We rarely take on more than one wedding a day to make sure we can do this.

Not only can we provide the ultimate food experience for you and your guests we can also organise any of the following: -

Marquee or more exotic tents from around the world

Cutlery & Crockery

Furniture for inside & outside

Bars-from basic to cocktail

Trained staff

Music of all sorts

Wedding Cakes-traditional to 3 tiered Belgian Chocolate

Flowers

Children's Entertainers

Canapés

Buckwheat Blinis with Smoked Trout, Horseradish Cream & Amaranth

Trays of Rare Beef Filler Skewers, Quails Eggs & Asparagus
With Mustard Hollandaise & Thyme Salt

Granary Crostini with Pea & Mint Puree, Crispy Pancetta & Chives

Spoons of Tuna Tartare with Fresh Lime & Coriander

Starters

Baraka Prawn Cocktail with a Fresh Sun blushed Tomato & Herb Dressing

with Lemon Avocado & Cucumber
Timbale of Crab, Fennel, Fresh Lemon
& Herb with Walnut Toasts

Wooden Boards of Antipasto with Homemade Pesto, Bowls of Bocconcini, Olives & Sundried Tomatoes

With Selection of Breads with Olive Oil & Balsamic Dipping Bowls
Pots of Chicken Liver Pate with Onion Marmalade & Toasted Bruschetta

Smoked Salmon & Herb Mousse Wrapped in Smoked Salmon
with a Cucumber & Dill Salad with Fresh Lemon

Filo Tart with Roasted Beetroot, Caramelised Red Onion
Topped with Whipped Goats Cheese, Watercress & a Sweet Balsamic Jus

Mains

Sticky Balsamic Roasted Chicken with Olives, Cherry Tomato & Fresh Lemon
topped with Feta & Flat leaf Parsley

Rosemary & Garlic Roasted Lamb Rumps with a Salsa Verde

Fillet of Beef served with a Roasted Pepper & Rocket Pesto
Orange Spiced Chicken Tagine with Toasted Almonds, Parsley & Coriander

Rack of Lamb with Roasted Vegetables & Puy Lentils with a Red Wine Jus

Thyme & Lemon Marinaded Salmon with Chargrilled Courgettes & Slow roasted Cherry Tomatoes with a Chive Hollandaise

All served with Local Seasonal Vegetables/Salads

Puddings

Vanilla & Ginger Cheesecake with Roasted Rhubarb

Chocolate Mousse Cake with a Salted Caramel Sauce & Crème Fraiche

Spiced Apple & Plum Crème Brûlée

Lemon Posset with Heart Shaped Shortbreads

Eton Mess served in a Cocktail Glass with Strawberry Coulis & Fresh
Mint

Baked Lemon Tart with a Peach Coulis



canapes private dining bespoke events

barakacatering.co.uk | [07734 251 075](tel:07734251075) | camilla@barakacatering.co.uk