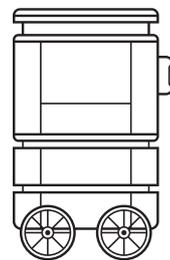


# AMBER



## Autumn Party Menu 1 of 4 pages

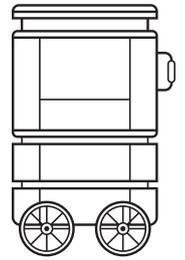
All dishes here are prepared and created by us and can be tweaked around to meet your needs.

### **Canapes** ideally 4 /per person Minimum order 36 piece per type

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	Individual prices
Burnt aubergine and pomegranate molasses bruschetta	2
Helloumi courgette fritters, mint yogurt	2.4
Cauliflower fritters and green tahini	2.2
Miso aubergine, date yogurt, almond crumble, Zough	3
Pumpkin fritters, tahini yogurt, pickled walnut dressing	2.5
Whipped feta, cherry tomato and basil crostini	2
Lentil kofte in gem lettuce, pomegranate dressing, sumac	2.5
Burnt leeks, caramelized onion, Blue cheese, fig, filo triangles	3
Cardamom minced lamb and potato filo triangles	3
Zaatar cracker, Beetroot and kaffir cured salmon, goats cured, dill	3
Dukkah crusted seared tuna, harissa mayo	3.2
Seared cemen marinated salmon, mint yogurt	3
Sweet chilli, coriander prawn skewers, lime and house pickled ginger	3
Salmon and potota croquette, crème fraiche, dill	3.5
Sea bass mango ceviche, tiger milk	3
Pork Belly, house kimchi	3.2
Onglet skewers, salsa verde	3
Crispy chicken, harissa mayo, house kimchi	2.7
Meatball in pita with sumac onions and pickled Turkish peppers, tahini	2.8
Lamb shish, with tahini and horseradish drizzle, crispy shallots	3.5
Seared fillet & Chilli peanut soya sauce	

# AMBER



## Autumn Party Menu 2 of 4 pages

All dishes here are prepared and created by us and can be tweaked around to meet your needs.

### Bowl food

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	Individual prices
Glazed lamb shoulder, smoked aubergine, yogurt, Pitta croutons, Aleppo chilli butter	13
Sticky and chili Orange drum sticks, peanuts	8
Fish tartar balls, sumac herbs, jalapeno dressing, viola flower	9
Cardamom minced lamb and potato filo triangles	8
Burnt leeks, caramelized onion, Blue cheese, fig, filo triangles	8
Mediterranean vegetable stew, curry leaves and coconut milk	8
Meatball in pita with sumac onions and pickled Turkish peppers, tahini	8
Hot smoked salmon, beluga lentils, grilled beans, tahini, sesame, pecans	11
Ripped pasta, Porchini mushroom sauce, Pecorino, truffle oil	9
Roasted tarragon chicken leg with lemon, thyme, shallots, and green olive tapenade, cous cous	9
Stuffed peppers with aromatic herbed broken rice, sultanas, pecorino	8
Crab cakes, potato, house Kim chi, lime aioli	9
Fried Cauliflower, green tahini, pomegranates, dukkah	?

### Salads

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person minimum order 10

4,5 / person

#### Miso glazed aubergin

Date yogurt, flaked almonds, pomegranates, fried shallots

#### Quinoa & edamame

Tomatoes, parsley, spring onions, roasted puffed pumpkin seed, roasted red peppers

#### Butternut squash

Feta, crispy sage, parsley mint drizzle, crispy shallots, toasted chickpeas

#### Balsamic roasted beetroot

Beluga & green lentils, coriander, parsley, spring onions, pickled red onions, yogurt, dill

#### Broccoli

Baby spinach, orange dressing, black sesame, and tarragon

#### Green beans & new potatoes

Crushed kalamata olives, shallots, parsley

#### Tabouleh

Parsley, bulgur wheat, tomatoes, pomegranate, spring onions

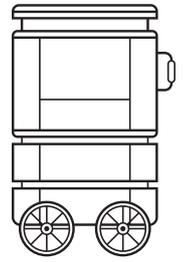
#### Roasted pumpkin

Yogurt, pickled walnut dressing, lemon verbena, pumpkin seeds,

#### Balsamic roasted brussels sprouts

Turmeric cauliflower almonds and cranberry with pickled red onions

# AMBER



## Autumn Party Menu 3 of 4 pages

All dishes here are prepared and created by us and can be tweaked around to meet your needs.

### Salads person minimum order 10

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Individual  
prices  
4,5 / person

#### Red carrot and parsnip

Nigella seeds, green tahini dressing, turnip, parsley

#### Green beans and courgettes

Peas, shallots and caper dressing, dill

#### Miso banana aubergine

Pecans, pomegranates, Parsley mint drizzle

#### Fennel

Apple, celery, radish, pomegranate, pecans, dill, honey vinaigrette

#### Beetroot

Parsley, mint, goats cheese, pistachios, pomegranate molasses

#### Sugar snaps

Mange tout, green beans, orange segments, roasted hazelnuts, dill, orange dressing

#### Quinoa and roasted onion

Cumin chickpeas, parsley, roasted peppers, basil

#### Kale & cauliflower rice

Roasted almond flakes, mint, parsley, chilli, Tahini dressing, crispy garlic

#### Butternut squash

Beluga & green lentils, Sultanas, dukkah, hariss-a yogurt, lemon verbena

#### Char grilled broccoli

Chilli, Soya peanut sauce, garlic

#### Beetroot & burnt onions

Green lentils, yogurt, pomegranate molasses, parsley, mint, coriander, spring onions, Salgam (fermented red carrot juice)

#### Sweet potato

Roasted plums, goats cheese, almonds, parsley mint drizzle, pickled red onions, balsamic glaze

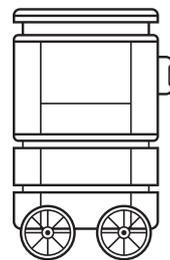
#### Fattoush

Pita croutons, cucumber, tomatoes, cauliflower rice, spring onions, radish parsley and fresh herbs

#### Courgette & charred spring onions

Roasted red peppers, tomatoes, pine nuts, Zough, yogurt, sumac

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## Autumn Party Menu 4 of 4 pages

All dishes here are prepared and created by us and can be tweaked around to meet your needs.

### Sides

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Crispy potato, truffle oil, grana padano	4
Padron peppers	7
Fried cauliflower, dukkah, green tahini	7
Rain bow chard, butter chickpeas, sumac	6
Balsamic Grilled cabbage, garlic yogurt, burnt butter, tarhana crumble	6
Roasted brussel sprouts, cranberries, almonds	6
Tarragon & parsley marinated Chalkidiki green olives	3.5

### Dips served with warm pitta bread

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Amber hummus	5 /person
Basil labneh, beetroot, pistachios, balsamic glaze	
Labneh, edamame, grilled artichokes	
Butter beans in tomato juice	
Red roasted peppers, rose & almonds	
Labneh, olive tapenade	
Burnt aubergine and pomegranates	

### Sweets

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Chocolate brownie base mascarpone cheese cake	6
Nutty vegan cake	5
Semolina cheese balls, crème frachie, pistachios	5
Forbidden Tonka cheese cake, tahini nut crumble	6
Tofu lime chocolate mouse, Aleppo, chocolate hazelnut crumbles	6
Coconut, Panna cotta, rose jam	4.5
Babka, chocolate, almond, cranberry	6
Burnt malabi, pistachios and forest berries	5.5
Tahini chocolate fondant	6

Individual  
prices