

2023 MENU - KAZOOMIE'S CATERING			\$ Adult	\$Child
<ul style="list-style-type: none"> <li>All dishes will be available to all – but when buying tickets, add a comment indicating how many in the party are vegetarian or vegan, or prefer GF bread.</li> <li>Advice on ingredients including gluten is general. The service is not set up to cater for people with allergic or coeliac conditions.</li> <li>For catering purposes, any person over 11 years old is an adult.</li> <li>Seven meal deal includes all meals below.</li> </ul>				
Friday	Dinner	Slow cooked <b>North African chicken</b> with apricot and olives ( <i>gf</i> ) <b>Moroccan orange vegetable tagine</b> with chickpeas and cranberries ( <i>gf, vegan</i> ) <b>Mejadra Rice</b> - Iraqi rice with lentils, cumin, onion, and garlic ( <i>gf, vegan</i> ) <b>Pickled then roasted beetroot</b> with pear, feta, and walnuts ( <i>gf, vegetarian</i> ) <b>Moroccan spicy pumpkin salad</b> ( <i>gf, vegan</i> ) <b>Lebanese Labna</b> with za'atar ( <i>gf, vegetarian</i> ) <b>Jerusalem hummus</b> ( <i>gf, vegan</i> ) <b>Turkish and pita breads</b> ( <i>gf option</i> ) <b>Dessert:</b> Traditional <b>Knafeh</b> ( <i>vegetarian</i> ); <b>Persian Love Bites</b> ( <i>gf, vegetarian</i> )	28	14
Saturday	Breakfast	<b>Traditional Red Shakshuka</b> - eggs poached in a slow cooked tomato and capsicum sauce ( <i>vegetarian</i> ) <b>Bread and olives</b> ( <i>gf, vegetarian + gf bread option</i> )	18	9
	Lunch	<b>Middle Eastern Paella</b> ( <i>gf, vegan</i> ) <b>Spanish Paella</b> with chorizo and chicken ( <i>gf</i> )	18	9
	Dinner	<b>Beef Scallopini</b> in a ras el hanout sauce with dates ( <i>gf</i> ) <b>Butternut Squash Tagine</b> with shallots, currants, and almonds ( <i>gf, vegan</i> ) <b>Saffron Couscous</b> with dried fruit and nuts ( <i>vegan</i> ) <b>Roasted sweet potatoes</b> with cajun and rosemary ( <i>gf, vegan</i> ) <b>Mama Kazoom's marinated eggplants</b> ( <i>gf, vegan</i> ) <b>Beetroot hummus</b> ( <i>gf, vegan</i> ) <b>Smoky eggplant baba ganoush</b> ( <i>gf, vegetarian</i> ) <b>Turkish and pita bread</b> ( <i>gf option</i> ) <b>Dessert:</b> <b>Rose baklava &amp; Tahini swirl</b> ( <i>vegetarian</i> ); <b>halva brownie</b> ( <i>gf, vegetarian</i> )	28	14
Sunday	Breakfast	<b>Green Shakshuka</b> (eggs cooked in a sauce of spinach, garlic and herb butter with marinated eggplants and feta)( <i>vegetarian</i> ) <b>Bread and harissa capsicum relish</b> ( <i>gf, vegetarian + gf bread option</i> )	18	9
	Lunch	<b>Mushroom Paella</b> ( <i>gf, vegan</i> ) <b>Fish &amp; seafood paella</b> ( <i>gf</i> )	18	9
	Loaf 'n Ladle	<b>Pumpkin, lentil, coconut, and cinnamon soup</b> ( <i>gf, vegan</i> ) <b>Slow cooked lamb stew</b> with root vegetables ( <i>gf</i> ) <b>Turkish bread</b> ( <i>gf available</i> )	15	8