



# SET CATERING SAMPLE MENU

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BREAKFAST, LUNCH & DINNER

Contact us to discuss a bespoke menu for your next shoot



# BREAKFAST

## SAVOURY

### BREAKFAST BURRITO

Flatbread, beef sausage, scrambled eggs, avocado

### BEEF BRISKET CROISSANT

Served with fondue sauce

### HALLOUMI CROISSANT (v)

Served with roasted tomatoes

### SMASHED AVOCADO (v)

With chilli oil on toasted flatbread

### SAUSAGE AND EGG "ROLL"

Merguez sausage, fried egg and spiced ketchup served in our famous flatbreads

### MERGUEZ AND EGG FOCACCIA

Served with chilli jam

### SHAKSHOUKA BOWL (v)

Egg and spiced tomato, with flatbread

### TURKISH EGGS (v)

Egg and herb labneh, with flatbread



# BREAKFAST

## SWEET

### SMOOTHIE SHOT

Fruit with chia seeds and flaxseeds

### PASTRIES

Selection of freshly baked pastries

### YOGURT AND GRANOLA POT

Fruit compote, chia seeds and flaxseeds

### VEGAN YOGURT AND GRANOLA POT (v+)

Fruit compote, chia seeds and flaxseeds

### OVERNIGHT OATS (v+)

Seasonal fruit and honey

### ACAI BOWL (v+)

Seasonal fruit, chia seeds and flaxseeds

### FRUIT BOWL

Mixed seasonal fruit



# LUNCH

## LE BAB CLASSICS

### FREE RANGE CHICKEN SHISH KEBAB

Grilled chicken, herb yoghurt & seasonal salsa, sweet chilli mayo and coriander

### SPICE-ROAST AUBERGINE SABICH (v+)

Spice-roasted aubergine with green leaves, onion relish and vegan mayo

### FREE RANGE LAMB ADANA

Lamb Adana with herb yoghurt, lamb jus, sweet pickles and cassava chips

### BUTTER CHICKEN

Free-range chicken in a creamy garlic butter sauce served on garlic butter naan, with herb yoghurt, crispy onions, and coriander

### SPICED LAMB

Moroccan spiced lamb served with new potatoes, chickpeas and flatbread

### CHICKEN BIRYANI

Grilled chicken with brown rice and herb labneh

### HARIRA (v)

Chickpea stew with feta, served with flatbread

### SAAG PANEER (v)

With brown rice, garlic naan and herb labneh



# LUNCH

## CROWD FAVOURITES

### PASTA AL FORNO

Slow-cooked beef ragu, bechamel and rigatoni

### THAI GREEN CURRY

Served with quinoa, brown rice, toasted seeds

### BRAISED LAMB

Served with new potatoes and seasonal vegetables

### CHICKEN KATSU CURRY

Served with quinoa, brown rice, toasted seeds

### CHICKEN TINGA BURRITO

Grilled chicken with rice, guacamole, salsa and sour cream

### SPANAKOPITA (v)

Served with garlic and herb new potatoes, and Greek salad

### SWEET POTATO CURRY (v+)

Served with quinoa, brown rice, toasted seeds

### PAELLA

With chicken, chorizo and king prawns

### SPRING RISOTTO (v)

With asparagus tips and garden peas



# LUNCH

## LIGHT AND HEALTHY

### THAI BASIL CHICKEN SALAD

Grilled chicken with Thai basil, mixed leaves, and lime dressing

### CHICKEN FAJITA BOWL

Spiced grilled chicken and peppers and onions, quinoa guacamole and salsa

### PRAWN SUMMER ROLLS

Served with a chilli and lime sauce

### CHICKEN AND AVO BOWL

With mixed greens, roasted sweet potatoes, and a honey-mustard dressing

### PASTA PRIMAVERA (v)

With roasted Mediterranean vegetables

### CAULIFLOWER TABBOULEH (v+)

Cauliflower, parsley, mint, tomatoes, and lemon-olive oil dressing

### MISO GLAZED COD

Served with steamed bok choy and brown rice

### VEGAN SUSHI BOWL (v+)

Avocado, cucumber, carrots, edamame, seaweed, with soy sauce and wasabi

### MEDITERRANEAN STUFFED AUBERGINE (v)

With a mixture of couscous, feta, tomatoes and olives



# DINNER

## FLATBREAD WRAPS

FALAFEL AND HUMMUS (V+)

CHICKEN CEASER SALAD

PROSCUITTO MOZZARELLA ROCKET

CORONATION CHICKEN

TUNA AVOCADO

SPICY CHICKEN AND CHORIZO

HUMMUS AND ROASTED VEGETABLES (V+)

CHICKEN AND PESTO

AVOCADO TOMATO AND ROCKET

## SALADS

GREEN SALAD (v)

Mediterranean olives with Feta cheese, tomato consomé sauce and green leaves

KIMCHI SALAD (v)

Wild rice and sweet corn, mixed leaves and toasted seeds

FATTUSH SALAD (v)

Roasted vegetables, green leaves and toasted seeds



# DINNER

## MEZZE & LIGHT BITES

### MINI WRAPS

A selection of bite-sized wraps

### KEBABITOS

Bite-sized versions of our famous kebabs

### LE BAB'S FAMOUS HUMMUS (v+)

With peanut curry pesto, served with flatbread

### HOMEMADE LABNEH (v)

With confit sweet red peppers and chillies, served with flatbread

### GRILLED HALLOUMI (v)

Honey and chilli glaze

### BABA GHANOUSH (v)

Served with flatbread

### MERGUEZ SAUSAGE ROLLS

Lamb sausages in flakey pastry

### GARDEN PEA SAMOSAS (v)

Served with herb lebneh

### ARANCINI

With provolone and beef ragu

