



EVENT CATERING SAMPLE MENU

CANAPÉS, MEZZE & KEBABS

Contact us to discuss a bespoke menu for your next event



CANAPÉS

HUMMUS CRACKERS (v+)

Le Bab's Famous Hummus on toasted crackers

LABNEH AND HARISSA SALAD CUPS (v)

Labneh with rose harissa in a lettuce leaf

GARDEN-PEA FALAFEL BALLS (v+)

Served with our Famous Hummus

BEEF BRISKET

16-hr slow-cooked beef with beef jus, herbs and pickled chillies

SWEET POTATO (v)

Harissa and sweet potato

MINI TARTLETS

A selection based on your preferences

PANEER BITES (v)

With homemade curry mayo

LAMB & BEEF CROQUETTES

Served with a choice of sauces; garlic mayo or chilli sauce

STUFFED PEPPERS (v)

With goat's cheese

MAC AND CHEESE BITES (v)

Served in panko breadcrumbs



MEZZE

LE BAB'S FAMOUS HUMMUS (v+)

With peanut curry pesto, served with flatbread

CHICKEN SHISH SKEWERS

With grilled Mediterranean vegetables

HOMEMADE LABNEH (v)

With confit sweet red peppers and chillies, served with flatbread

ROASTED CAULIFLOWER JAFFA (v)

Spiced-roasted cauliflower with tahini dressing

LAMB KOFTA

With homemade Labneh and flatbread

GRILLED HALLOUMI (v)

Honey and chilli glaze

BEEF RAGU

Braised beef cheek

BABA GHANOUSH (v)

Served with flatbread

MERGUEZ SAUSAGE ROLLS

Lamb sausages in flakey pastry



KEBABS

FREE RANGE CHICKEN SHISH

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

SPICE-ROAST AUBERGINE (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

BOWLS

CHICKEN SHISH HUMMUS BOWL

Grilled chicken, mixed leaves, hummus and celery salsa

SPICE-ROAST AUBERGINE HUMMUS BOWL (v+)

Spice-roasted aubergine with vegan mayo, hummus and celery salsa

KIMCHI RICE BOWL

Wild rice and sweet corn, mixed leaves and toasted seeds

