

houria

FREEDOM THROUGH FOOD

CANAPES

- Ras El Hanout charred Cauliflower bites with whipped tahini and chive (*sesame*)
- Coconut 'Bacalhau' with chilli toffee sauce
- Melon and black olive crostini (*gluten*)

DESSERT

Antislavery chocolate and oat cream potted pud with fried and sugared plantain for dipping (*traces of gluten*)

AFRO-VEGAN BUFFET

- Vegan Jollof Rice. Aromatic traditional West African red rice
- Orange and cashew. Seasonal baby leaves and micro herbs, Houria pickles, Kriolu bang dressing (*nuts*)
- Moroccan salad. Concasse vine tomatoes, cucumber, shallot and fresh herbs
- Aswad Salad. Opulent Sudanese classic stew with aubergine and peanuts, eastern spices and coriander (*peanut*)
- Okra and tomato stew. Lady fingers stewed in savoury pureed onions, tomatoes and fresh dill
- Egyptian lentils. Lightly spiced braised lentil soup
- Handmade flatbreads painted with smoked garlic infused olive oil
- 'Chilli' Fresh green chilli and peanut smooth sauce to add heat as you wish. Salty, tangy, hot. (*peanuts*)

PALATE CLEANSER

Cucumber and lime Granita shot

