

FAT FOWL KITCHENS

SHARING MENUS

Seafood and Fish platter:

Hot smoked salmon, escabeche of mackerel, beetroot cured salmon, ceviche and king prawns with marie rose

Charcutier platter:

Homemade duck liver parfait, smoked duck, serrano, chorizo and salami with quince jelly

Vegetarian mezza:

Spiced humus, beetroot pesto, chunky basil pesto, stuffed peppers, roasted Mediterranean vegetables with olives

Mixed Anti pasti:

Selection of meats and veggi mezza

All served with flat breads and focaccia

Lamb and apricot Tagine with herb and almond cous cous

Chicken and preserved lemon and green olive Tagine with herb and almond cous cous

Fish tagine with herb and almond cous cous

Aubergine and tomato tagine with herb and almond cous cous v

Chicken cacciatore with crushed new potatoes

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Slow cooked beef with a carbonarde sauce and dauphinoise potato

Navarin of lamb

STREET FOOD AND BOWLS

Jerk chicken rice and peas

Caribbean Goat curry rice and peas

Paella

Chicken, butterbean and chorizo stew with patatas mojo verde

Pulled pork in a brioche bun

Brazilian chicken with ginger and coconut

Mussaman beef curry

Butternut Rogan Josh

Babootie

Bunny Chow

Katsu chicken curry and rice

Beef chilli and rice

Bean chilli and rice