



# Eastern Gem

## Starters

Baba ghanoush, beetroot hummus, grilled flatbreads

## The Main Event

Chicken with fenugreek and preserved lemon dressing  
Salmon and monkfish skewers with pink grapefruit dressing  
Grilled aubergine with buttermilk dressing and pomegranate

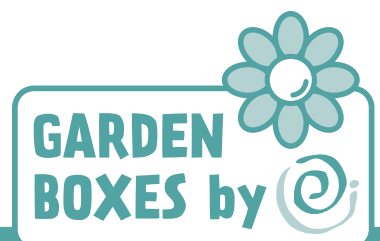
## From the bowl

Spiced bulgur wheat with a rainbow of roasted peppers  
Roast potatoes and cauliflower with saffron oil  
Chickpea and tomato kasundi (tomato relish) and fresh spinach leaves

## Pudding

Ranginak – date and walnut pudding (more like a fudge texture)  
with whipped custard cream

**£40** per person



## We recommend pairing with

Thierry Delaunay Loire Valley  
Sauvignon Blanc £11.00  
Classic Sauvignon from the Loire's Touraine region - think  
citrus: grapefruit, gooseberry and a twist of lime

To order please email  
**info@ejcatering.co.uk**

Any questions please call  
**029 2033 1723**

Minimum of 2 guests

All menus are subject to  
£8 delivery within Cardiff  
or available for collection.

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