

NOURA

CATERING

WEDDINGS • PARTIES • BUSINESS • FESTIVALS • SPECIAL EVENTS

We are pleased to present a selection of catering menus to help you choose the best combinations of Lebanese food, mezze or canapés for your event. We also operate a fully bespoke catering service and can customise menus to suit your event preferences. We can provide catering on-site at your event, a wide selection of premium and standard alcoholic and non-alcoholic drinks, waiters and additional staff, or can cater for parties and functions in our London restaurants.

Noura also caters to business functions as well as social functions, and through our Privilege Scheme local businesses can benefit from a 10% discount on lunches from 11am to 7pm (excluding Sundays and bank holidays) in Noura Belgravia, Noura Central and downstairs at Noura Mayfair, as well as a 10% discount on all take-away orders if collected between 11am and 7.30pm (excludes delivery orders). Privilege card holders also gain additional benefits and more information can be found on our website or by asking any of our restaurant team.

BANQUETING MENU

COLD MEZZES

BATINJAN RAHIB

Grilled aubergines with lemon and garlic

BATRAKH

Boutargue fish roe with garlic and olive oil

HOUMMOS

Puree of chickpeas with sesame oil and lemon

KAFTA NAYEH

Lamb tartare with parsley and onion

LOUBIEH BEL ZEIT

Green beans cooked with tomato and olive oil

MOUTABBAL

Puree of grilled aubergine with sesame seed oil and lemon juice

MUHAMMARA

Mixed spicy nuts and olive oil

SAMKE HARRA

Fish ratatouille with tomato, hot green peppers, red peppers, onion and coriander

SHANKLEESH

Aged cheese with thyme served with tomatoes, onions and green peppers

TABBOULEH

Parsley, crushed wheat, tomatoes, onion, lemon juice, olive oil

WARAKENAB

Grape vine leaves filled with rice, tomato and parsley cooked in olive oil

MAIN COURSES

DAJAJ MEHSHI CHARKI

Stuffed Oriental chicken with rice and minced meat

KHAROUF MEHSHI

Stuffed Oriental lamb served with rice

SYADIEH

Grilled fillet of cod served with rice and sauce, fried onions and pine kernels

KING PRAWNS PROVENCEALE

King prawns cooked in the provencale style

SAMKEH HARRA TRABULSIEH

Whole fish with tomato, hot green/red peppers, onion, coriander

KOUSSA AND CUTLETS

Courgettes stuffed with minced lamb and rice, served with lamb cutlets

HOT MEZZES

CHEESE RIKAKAT

Filo pastry filled with halloumi cheese, deep fried

FALAFEL

Bean croquettes chickpeas, garlic and sesame oil

FATAYER

Baked spinach in pastry parcels

HOUMMOS CHAWARMA OR AWARMA

Hoummos served with sliced or minced marinated lamb

KEBBEH PATATA

Cracked wheat shell filled with seasoned potatoes and pine kernels

KEBBEH

Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried

MAKANEK

Lebanese sausages flambeed in lemon

MUDARDARA

Lentils and rice served with fried onions

SAMBOUSSIK

Lamb pastry with pine kernels

SAWDAT DJAJ

Marinated chicken livers flambeed in lemon and garlic

SFEEHA

Small Lebanese pizza, seasoned minced lamb, tomato, onions and pine kernels

ACCOMPANIMENTS

LEBANESE BREAD, OLIVE, PICKLES

CHILLIES, CRUDITES

DESSERTS

ATAYEF

Lebanese blinis filled with ashta clotted cream served with syrup

BAKLAWA

Layered filo pastries with almonds, pistachios or pine kernels

HALAWAT EL JEBN

Cheese roll filled with ashta clotted cream served with syrup

KARABEEJ HALABI

Pistachio filled shortcrust pastries served with meringue cream

HOME MADE ICE CREAMS

Milk & orange blossom, ashta clotted cream, strawberry, mango, pistachio, chocolate, rose-water and lemon

MINIMUM 30 PERSONS

FROM £35 PER PERSON DEPENDING ON YOUR SELECTION OF DISHES

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In addition to our catering menus, we also have three restaurants in central London - Belgravia, Piccadilly and Mayfair - and we will be pleased to welcome your group for bookings in our restaurants, whatever the function. Our events team are also on hand to help you fully coordinate special occasions and arrange entertainment, from belly dancers to magicians, or even something a little more unusual. By prior arrangement our venues may be hired for exclusive use. We are happy to advise on the best choice of wine, spirits and champagne from around the world to accompany your meal. We also offer a wide range of cocktails.

Remember too that our chawarma grills can be brought to your event and make a great feature for guests to watch as our chefs carve the seasoned lamb or chicken freshly cooked for you to eat.

BUFFET MENU

COLD MEZZES

HOUMMOS

Puree of chickpeas with sesame oil and lemon

MOUTABBAL

Puree of grilled aubergine with sesame seed oil and lemon juice

SAMKE HARRA

Fish ratatouille with tomato, hot green peppers, red peppers, onion and coriander

SHANKLEESH

Aged cheese with thyme served with tomatoes, onions and green peppers

TABBOULEH

Parsley, crushed wheat, tomatoes, onion, lemon juice, olive oil

WARAKENAB

Grape vine leaves filled with rice, tomato and parsley cooked in olive oil

HOT MEZZES

FALAFEL

Bean croquettes chickpeas, garlic and sesame oil

FATAYER

Baked spinach in pastry parcels

KEBBEH PATATA

Cracked wheat shell filled with seasoned potatoes and pine kernels

KEBBEH

Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried

MUDARDARA

Lentils and rice served with fried onions

CHEESE SAMBOUSSIK

Cheese Pastries

SAMBOUSSIK

Lamb pastry with pine kernels

DESSERTS

SELECTION OF BAKLAWA

Layered filo pastries with almonds, pistachios or pine kernels

MINIMUM 30 PERSONS

£24 PER PERSON

CANAPE MENU

COLD MEZZES

HOUMMOS

Puree of chickpeas with sesame oil and lemon

MOUTABBAL

Puree of grilled aubergine with sesame seed oil and lemon juice

SAMKE HARRA

Fish ratatouille with tomato, hot green peppers, red peppers, onion and coriander

TABBOULEH

Parsley, crushed wheat, tomatoes, onion, lemon juice, olive oil

WARAKENAB

Grape vine leaves filled with rice, tomato and parsley, cooked in olive oil

LABNEH & CUCUMBER

White cream cheese made from curdled milk, garlic/thyme optional

HOT MEZZES

CHEESE SAMBOUSSIK

Cheese Pastries

FALAFEL TARATOR

Bean croquettes chickpeas, garlic and sesame oil with tarator sauce

FATAYER

Baked spinach in pastry parcels

KEBBEH

Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried

SAMBOUSSIK

Lamb pastry with pine kernels

ACCOMPANIMENTS

CRUDITES, OLIVES, PICKLES

DESSERTS

SELECTION OF BAKLAWA

Layered filo pastries with almonds, pistachios or pine kernels

MINIMUM 20 PERSONS
ALL MEZZE ON THIS MENU ARE
CANAPE OR COCKTAIL PORTIONS
£15 PER PERSON

NOURA

CATERING

CELEBRATION MENU

SELECTION OF COCKTAILS

CHEESE SAMBOUSSIK • FALAFEL • SFEHA
LAMB SAMBOUSSIK • CHEESE FATAYER
SPINACH FATAYER • SPINACH KEBBEH
FISH KEBBEH • MUSHROOM KEBBEH
LAMB KEBBEH • PUMPKIN KEBBEH
SOJOK • KAFTA • MINI PIZZA
MINI CHICKEN CHAWARMA
MINI LAMB CHAWARMA • MAKANEK
SHISH TAOUK • MANA'EESH

SELECTION OF CANAPES

CHERRY TOMATO TABBOULEH
MOUJADDARA • LABNEH CUCUMBER
HOUMMOS • MOUTABBAL • SHANKLEESH
FRESH HERB SALAD • FATTOUSH SALAD
MOZARELLA TOMATO • SALMON
POTATO SALAD • SAMKE HARRA
GOAT CHEESE, FIGS, ROCKET
ROCKET, WATERCRESS, PARMESAN
ROQUEFORT CHEESE

MINIMUM 30 PERSONS

PRICE BASED ON NUMBER AND TYPE OF COCKTAIL AND CANAPES
SELECTED FOR YOUR FUNCTION, AND WE RECOMMEND
10-12 PIECES PER PERSON (APPROX £10-15 PER PERSON)

VEGETARIAN CANAPES

COLD MEZZES

HOUMMOS

Puree of chickpeas with sesame oil and lemon

MOUTABBAL

Puree of grilled aubergine with sesame seed oil and lemon juice

SHANKLEESH

*Aged cheese with thyme served with tomatoes,
onions and green peppers*

TABBOULEH

Parsley, crushed wheat, tomatoes, onion, lemon juice, olive oil

WARAKENAB

*Grape vine leaves filled with rice,
tomato and parsley cooked in olive oil*

HOT MEZZES

CHEESE RIKAKAT

Filo pastry filled with halloumi cheese, deep fried

FALAFEL TARATOR

Bean croquettes chickpeas, garlic and sesame oil with tarator sauce

FATAYER

Baked spinach in pastry parcels

KEBBEH PATATA

Cracked wheat shell filled with seasoned potatoes and pine kernels

MUDARDARA

Lentils and rice served with fried onions

MANA'EESH

Thyme and sesame seed herb pizza with olive oil

ACCOMPANIMENTS

CRUDITES, OLIVES, PICKLES

DESSERTS

SELECTION OF BAKLAWA

Layered filo pastries with almonds, pistachios or pine kernels

MINIMUM 10 PERSONS

ALL MEZZE ON THIS MENU ARE
CANAPE OR COCKTAIL PORTIONS
£12 PER PERSON

CHILDREN'S MINI-BITES

SCRUMMY HOT MEZZES

CHEESE SAMBOUSSIK

Cheese Pastries

FATAYER

Baked spinach in pastry parcels

MANA'EESH

Thyme and sesame seed herb pizza with olive oil

MINI PIZZAS

Cheese and Tomato

YUMMY MINI BITES

MINI CHICKEN CHAWARMA SANDWICH

*Slices of marinated chicken roasted on a skewer
and served in Lebanese flat bread*

MINI LAMB CHAWARMA SANDWICH

*Slices of marinated lamb roasted on a skewer
and served in Lebanese flat bread*

DESSERTS

SELECTION OF BAKLAWA

Layered pastries with almonds, pistachios or pine kernels

BIRTHDAY CAKE

*Black/White Forest, Chocolate Fudge, Strawberry Cake
(extra £1.75 per person)*

DRINKS

FRESH ORANGE JUICE, COKE, FANTA, 7-UP

MINIMUM 20 PERSONS

£11 PER PERSON

All Catering Enquires to:

Noura Catering

16 Hobart Place

Belgravia

London

SW1W 0HH

Telephone: 020 7235 9444

Order Online at: www.noura.co.uk