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## Menu

### Middle East Business Networking Dinner

Arab-British Chamber of Commerce - 26 September 2013

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#### 18:30 Welcome Drinks

*Selection of white and red wine, juice, beer*

#### 19:00 Welcome and Keynote speech

#### 19:40 Networking Standing Dinner

*Mini Lamb Sambousek* (deep-fried Lebanese pastry filled with minced lamb, onions, pine kernels and special Lebanese spices)

*Mini Manakeesh* (baked pastry topped with thyme, sesame seeds and olive oil)

*Canape Hommos* (chickpea puree mixed with sesame paste - tahine - and lemon juice)

*Canape Moutabale* (grilled aubergine puree mixed with sesame paste - tahine - and lemon juice)

*Stuffed Falafel* (deep-fried bean and fine herb croquettes served with tahine sauce)

*Warak Inab* (vine leaves filled with rice, tomato, parsley, mint and onion, cooked in lemon juice)

*Labneh dip with vegetable crudités* (soft cheese mixed served with vegetable crudités)

*Cherry tomato Tabbouleh* (parsley salad with tomato, fresh mint, onion, cracked wheat)

*Mini Kibbeh* (deep-fried lamb meatballs mixed with cracked wheat, filled with sautéed minced meat and onions)

*Mini Fatayer B'sabanekh* (Baked Lebanese pastry filled with spinach and onions, lemon, olive oil, pine kernels and sumac)

*Baklawa and Arabic Sweets* (selection of miniature traditional pastries filled with nuts and syrup)

Selection of white and red wine, juice, beer