



CORPORATE CATERING MENU

BREAKFAST, HOT & COLD LUNCH & DINNER

Contact us to discuss a bespoke menu for your next corporate event



BREAKFAST

SAVOURY

BREAKFAST BURRITO

Flatbread, beef sausage, scrambled eggs, avocado

BEEF BRISKET CROISSANT

Served with fondue sauce

HALLOUMI CROISSANT (v)

Served with roasted tomatoes

SMASHED AVOCADO (v)

With chilli oil on toasted flatbread

SAUSAGE AND EGG "ROLL"

Merguez sausage, fried egg and spiced ketchup served in our famous flatbreads

MERGUEZ AND EGG FOCACCIA

Served with chilli jam

SHAKSHOUKA BOWL (v)

Egg and spiced tomato, with flatbread

TURKISH EGGS (v)

Egg and herb labneh, with flatbread



BREAKFAST

SWEET

SMOOTHIE SHOT

Fruit with chia seeds and flaxseeds

PASTRIES

Selection of freshly baked pastries

YOGURT AND GRANOLA POT

Fruit compote, chia seeds and flaxseeds

VEGAN YOGURT AND GRANOLA POT (v+)

Fruit compote, chia seeds and flaxseeds

OVERNIGHT OATS (v+)

Seasonal fruit and honey

ACAI BOWL (v+)

Seasonal fruit, chia seeds and flaxseeds

FRUIT BOWL

Mixed seasonal fruit



COLD LUNCH MENU

FLATBREAD WRAPS

FALAFEL AND HUMMUS (V+)

CHICKEN CEASER SALAD

PROSCUITTO MOZZARELLA ROCKET

CORONATION CHICKEN

TUNA AVOCADO

SPICY CHICKEN AND CHORIZO

HUMMUS AND ROASTED VEGETABLES (V+)

CHICKEN AND PESTO

AVOCADO TOMATO AND ROCKET

SALADS

GREEN SALAD (v)

Mediterranean olives with Feta cheese, tomato consomé sauce and green leaves

KIMCHI SALAD (v)

Wild rice and sweet corn, mixed leaves and toasted seeds

FATTUSH SALAD (v)

Roasted vegetables, green leaves and toasted seeds



HOT LUNCH MENU

KEBABITOS

FREE RANGE CHICKEN SHISH

Grilled chicken, herb yoghurt & seasonal salsa, sweet chilli mayo and coriander

SPICE-ROAST AUBERGINE

Spice-roasted aubergine with green leaves, onion relish and vegan mayo

FREE RANGE LAMB ADANA

Lamb Adana with herb yoghurt, lamb jus, sweet pickles and cassava chips

BOWLS

LE BAB'S FAMOUS HUMMUS (v+)

Hummus, chimichurri, kimchi, leaves, tomatoes, quinoa, brown rice, toasted seeds

PANEER (v)

Paneer, hummus, chimichurri, kimchi, leaves, tomatoes, quinoa, brown rice, toasted seeds

BUTTER CHICKEN

Butter chicken, leaves, quinoa, toasted seeds

FALAFEL (v+)

Falafel, hummus, chimichurri, kimchi, leaves, tomatoes, quinoa, brown rice, toasted seeds



DINNER

LE BAB CLASSICS

FREE RANGE CHICKEN SHISH KEBAB

Grilled chicken, herb yoghurt & seasonal salsa, sweet chilli mayo and coriander

SPICE-ROAST AUBERGINE SABICH (v+)

Spice-roasted aubergine with green leaves, onion relish and vegan mayo

FREE RANGE LAMB ADANA

Lamb Adana with herb yoghurt, lamb jus, sweet pickles and cassava chips

BUTTER CHICKEN

Free-range chicken in a creamy garlic butter sauce served on garlic butter naan, with herb yoghurt, crispy onions, and coriander

SPICED LAMB

Moroccan spiced lamb served with new potatoes, chickpeas and flatbread

CHICKEN BIRYANI

Grilled chicken with brown rice and herb labneh

HARIRA (v)

Chickpea stew with feta, served with flatbread

SAAG PANEER (v)

With brown rice, garlic naan and herb labneh



DINNER

CROWD FAVOURITES

PASTA AL FORNO

Slow-cooked beef ragu, bechamel and rigatoni

THAI GREEN CURRY

Served with quinoa, brown rice, toasted seeds

BRAISED LAMB

Served with new potatoes and seasonal vegetables

CHICKEN KATSU CURRY

Served with quinoa, brown rice, toasted seeds

CHICKEN TINGA BURRITO

Grilled chicken with rice, guacamole, salsa and sour cream

SPANAKOPITA (v)

Served with garlic and herb new potatoes, and Greek salad

SWEET POTATO CURRY (v+)

Served with quinoa, brown rice, toasted seeds

PAELLA

With chicken, chorizo and king prawns

SPRING RISOTTO (v)

With asparagus tips and garden peas



DINNER

LIGHT AND HEALTHY

THAI BASIL CHICKEN SALAD

Grilled chicken with Thai basil, mixed leaves, and lime dressing

CHICKEN FAJITA BOWL

Spiced grilled chicken and peppers and onions, quinoa guacamole and salsa

PRAWN SUMMER ROLLS

Served with a chilli and lime sauce

CHICKEN AND AVO BOWL

With mixed greens, roasted sweet potatoes, and a honey-mustard dressing

PASTA PRIMAVERA (v)

With roasted Mediterranean vegetables

CAULIFLOWER TABBOULEH (v+)

Cauliflower, parsley, mint, tomatoes, and lemon-olive oil dressing

MISO GLAZED COD

Served with steamed bok choy and brown rice

VEGAN SUSHI BOWL (v+)

Avocado, cucumber, carrots, edamame, seaweed, with soy sauce and wasabi

MEDITERRANEAN STUFFED AUBERGINE (v)

With a mixture of couscous, feta, tomatoes and olives



AFTERNOON TEA

MEZZE & LIGHT BITES

MINI WRAPS

A selection of bite-sized wraps

KEBABITOS

Bite-sized versions of our famous kebabs

LE BAB'S FAMOUS HUMMUS (v+)

With peanut curry pesto, served with flatbread

HOMEMADE LABNEH (v)

With confit sweet red peppers and chillies, served with flatbread

GRILLED HALLOUMI (v)

Honey and chilli glaze

BABA GHANOUSH (v)

Served with flatbread

MERGUEZ SAUSAGE ROLLS

Lamb sausages in flakey pastry

GARDEN PEA SAMOSAS (v)

Served with herb lebneh

ARANCINI

With provolone and beef ragu

