

PASSOVER SEDER MEAL HOSTING PACK

OPTION 1: The No-Cook / Catered

- £12 per person. £10 for children.
- Delivery of a chilled 2-course meal with accompaniments as detailed below
- A dietary advice sheet will be included, listing the allergens present in each dish. Each dish will be labelled
 - Dishes to be delivered packaged in individual takeaway containers, ready for reheating or final assembly. No cutlery, crockery or napkins will be provided
 - **Confirmation of numbers required by 7th April.**

Dietary requirements

- A vegetarian option is included below
- It may be possible to accommodate other dietary requirements, including gluten-free, dairy-free and vegan. Please get in touch to discuss on an individual basis

Menu

• Main Course:

- o Slow cooked lamb and butternut tagine (S, C, N, Mu) **or**
- o Roast root vegetable tagine with apricots and preserved lemon (Vg, Mu)
- o Served with cous cous, red pepper and feta salad (V, G, Mi), and
- o Fresh herb tabbouleh (V, G), and
- o Matzah crackers (Vg, G)
- o Tagines to be reheated in a pan, in the oven or in a microwave. Salads and crackers to be served cold

• Dessert:

- o Slices of Spiced orange syrup cake (V, G, N, E), with
- o Crème fraiche (V, Mi)

Seder Plate Elements delivered in small portions. 1 per household:

- Karpas (Parsley)
- Maror (Raw Horseradish)
- Charoseth ("Mortar" - Apple, Nuts & Cinnamon))
- Chazeret (An onion)
- Chagigah (An Egg (boiled to prevent breakage in transit!))
- Zeroah (Lamb Bone)

*(V) = vegetarian, (Vg) = vegan, (G) = Contains gluten-containing cereals,
(Mi) = Contains milk, (S) = Contains sulphites/sulphur dioxide (C) = Contains celery,
(N) = Contains nuts (almonds), (E) = Contains eggs, (Mu) = Contains mustard*

OPTION 2: DIY Catering

For this you will need to source the elements of the Seder plate (only small small portions needed as they are mostly symbolic) and coordinate a meal for those you are hosting. For the meal, this could be something you provide yourselves or you might prefer to arrange a bring-and-share meal amongst those you are hosting.

Seder Plate Elements to source:

Karpas (A bitter herb - Parsley)

Maror (Raw Horseradish)

Charoset/Haroset ("Mortar" - Apple, Nuts & Cinnamon))

Chazeret (Another bitter herb - Romaine Lettuce often used)

Beitzah (An Egg)

Zeroah (Lamb Bone)

Matzo crackers