

DINNER PARTY FUNDRAISER



Enjoy delicious food and help raise
money for refugees in the process

**COOK.
SHARE.
CELEBRATE.**

FIND YOUR
MENU
INSIDE

HOW CAN I GET INVOLVED?

The idea is for you to organise a delicious meal to share at your workplace or with your friends at a dinner party.

It's really easy, we've already got the recipes and a step-by-step guide to get you started.

You can use the recipes we've provided to cook dishes from Eritrea, Syria or Iran, or find your own, then ask your friends or colleagues to donate what they would have spent on a lunch or dinner out. You could even suggest a donation amount to your guests or encourage them to [donate online](#).

If you're putting on a meal in your workplace, why not ask your employer if they'll match any donations you raise?



STEP-BY-STEP GUIDE



1. Create your event & invite people

Make an event online and share it with friends, family and colleagues, telling them what you are doing and how they can get involved and donate. You can also set up a fundraising page on [Just Giving](#).

2. Choose your menu and get cooking

Take a look at our recipes below to get some inspiration, then buy your ingredients. When organising an event involving food, remember to ensure good hygiene, safe preparation, storage, and cooking.

3. Eat and enjoy!

Once all your food is prepped, get together with your friends or colleagues and tuck in!

4. Take photos

During your event, take photos and videos and share them on social media

5. Thank and share

After your event, send a thank you to everyone who helped out and donated. Get in touch with the Safe Passage team to share your photos, a few words about how the event went and how much money you raised so we can let everyone know.

Email: campaigns@safepassage.org.uk

MIGRATEFUL

We have teamed up with Migrateful, an initiative through which migrants and refugees teach their traditional cuisines to the public. They've supplied you with recipes from Eritrea, Syria and Iran, which you can use to try out different cuisines or as inspiration for your own menus.

Book your class at www.migrateful.org



THE MENU

Syrian Menu by Haifaa



FATTOUSH SALAD

Servings:12 as a main

Cooking time:15 min

Allergens: gluten

Equipment: chopping board - knife - frying pan

Ingredients

parsley - fresh mint - dried mint - lettuce - tomato - cucumber - fried bread - pomegranate molasses - vinegar - onion - salt - olive oil – paprika - pomegranate

Instructions

1. Chop the lettuce, onion, tomato and cucumber
2. Heat a frying pan with oil and fry bread
3. Mix the pomegranate molasses with vinegar, olive oil, salt, dried mint and paprika and dress the salad
4. Add fried bread on top with pomegranate seeds to serve

HARRAK ISBAAO

Servings:12 as a main

Cooking time: 60 min

Allergens: gluten

Equipment: 2 pots - 1 frying pan - chopping board - knife - garlic crush

Ingredients

500 g washed white lentils - 1kg gluten-free pasta - 2 tbsp crushed garlic - 500 g tamarind paste, dissolved in 1 litre of water - 2 cups of chopped coriander - 1 cup olive oil - $\frac{3}{4}$ cup pomegranate molasses

To garnish: 1kg onions, sliced - 1 pomegranate - 2 cups pitta bread, chopped - 1 cup coriander - 1 tbsp crushed garlic - 1 tbsp salt - 1 tsp black pepper



Instructions

1. Place the lentils in the pot and bring to boil. Cook for around 20 minutes, until soft.
2. Add tamarind and bring to boil, then add the pomegranate molasses
3. Add pasta with salt and pepper and stir continuously for approximately 10 minutes.
4. Fry the garlic with coriander and add it to the pot after turning off the stove
5. Prepare the garnishes: deep-fry the pieces of bread and brown the onions until crispy.

MOTABAL

Servings: 5 as a main

Cooking time: 30 minutes

Allergens: sesame seed

Equipment: fork - chopping board - garlic crush - lemon squeezer

Ingredients

2 large aubergines (approx 1kg) – ¼ cup lemon juice – ¼ cup tahini – 3 cloves garlic, crushed – 2 tsp chopped parsley – 2 tsp olive oil – 1 tsp salt – 2 cups yogurt

Instructions

1. Grill the aubergines on the flame. Let it cool down then peel
2. Smash the aubergine to a puree and add garlic and salt
3. Add tahini, yogurt and lemon juice and mix it with a fork
4. Garnish the dish with chopped parsley and olive oil

BATRESH



Servings: 8 as a main

Cooking time: 70 minutes

Allergens: sesame seed, nuts, meat, dairy

Equipment: knife, chopping board, saucepan, frying pan, garlic crush

Ingredients

500g minced meat (lamb or beef) – 6 large aubergines – 1 cup tahini – 1 cup greek yogurt – 8 medium tomatoes, peeled and diced – 2 tbsp tomato paste – 1 large garlic – 2 medium onions, chopped – 4 tbsp lemon juice – 4 tbsp ghee – 2 tsp salt – 2 tsp black pepper – 1 tsp chilli – 200g almonds – one bunch parsley

Instructions

1. Grill the aubergines on the flame. Let it cool down then peel and chop into small pieces.
2. Combine the yogurt with tahini, two crushed garlic cloves and lemon juice.
3. Cook the tomatoes with the garlic until it thickens. Add salt, black pepper and chillies.
4. Fry the almonds with some of the ghee and reserve.
5. Cook meat in ghee with chopped onions and reserve.
6. Layer the ingredients in the dish starting with the aubergine, then the tomato sauce, then the meat. Finally, garnish with parsley and top it with the almond and some hot ghee immediately before eating.

Eritrean Recipes by Netsi

GOMEN BE KARIYA

Servings: 8 as a main

Cooking time: 10 min

Allergens: n/a

Equipment: knife, chopping board,
frying pan, saucepan



Ingredients

500g spinach - ¼ red, yellow and green peppers, sliced - 1 green chilli, finely diced
- 1 small onion, finely diced- 1-2 cloves of garlic, pureed - ¼ ginger piece, pureed
-1 cube vegetable stock or 1 teaspoon of gel version - salt to taste

Instructions

1. Sauté the onion (for approx 5 min until they start to brown). Then add garlic and ginger, frying for around 2 min.
2. Add the sliced green peppers and cook for approx 2 min, then add spinach.
3. Season with salt and vegetable stock

Split Red lentils

Servings: 8 as a main

Cooking time: 45 min

Allergens:n/a

Equipment: knife, chopping board, frying pan, saucepan

Ingredients

1 onion, finely diced- 2 cloves of garlic, pureed - ¼ ginger piece, pureed - 5 tbsp
chilli powder - ½ pack of tomato puree – 250mg lentils, washed - 1 ½ pot of
vegetable stock (gel version)

Instructions

1. Sauté the onion (for approx 5 min until it starts to brown). Then add garlic and ginger, frying for around 2 min.
2. Add tomato puree and chilli powder and cook for approximately 10 minutes
3. Stir in lentils, 2 cups water and vegetable stock, and cook with the lid on for 30 minutes until cooked through
4. Season with salt.

KEYISER (beetroot)

Servings: 4 as a main

Cooking time: 15 min

Allergens: n/a

Equipment: knife, chopping board, frying pan

Ingredients

4 cooked beetroots, cut in pieces – ½ onion, finely diced - ¼ ginger piece, pureed -
1 green chilli, finely diced - ¼ garlic clove, pureed - salt

Instructions

1. Saute the onion (for approx 5 min until it starts to brown). Then add garlic and ginger, frying for around 2 min.
2. Add beetroot, stir and let it marinate for 5 min.
3. Season with salt or vegetable stock and top with sliced green chilli

ATER WET (yellow peas)

Servings: 4 as a main

Cooking time: 30

Allergens: n/a

Equipment: knife, chopping board, frying pan, saucepan

Ingredients

1 onion, finely diced - 2 cloves of garlic, pureed - ¼ ginger piece, pureed - 2 green chillies, finely diced - 1 teaspoon turmeric - 250g yellow peas - 1 ½ pot of vegetable stock (gel version)

Instructions

1. Place lentils in a pot with 2 ½ cups water. Bring to the boil with the lid on and cook until soft (approx 20 min)
2. Sauté the onion (for approx 5 min until it starts to brown). Then add garlic and ginger, frying for around 2 min. Then add turmeric.
3. Stir in peas, green chilli and vegetable stock

Iranian Recipes by Elahe

BEH ALOO

Serves: 8 as a main

Cooking time: 1 hour

Allergens: n/a

Ingredients

3 quinces, peeled and cut into medium slices –
 500g prunes – 2 packs tomato puree – 4 large
 yellow onions, finely sliced - 1 tsp turmeric – 1 tsp
 pepper - 1 tsp saffron – salt to taste

Instructions

1. Fry the onions with salt, pepper, saffron and turmeric until brown and crispy.
2. Add tomato puree to the onions and cook it
3. Add a cup of hot water to the prunes and cook lightly
4. In another pan, fry the quince in oil until golden.
5. Add the quince to the onions and combine. Cook for around 45 minutes, until quince is soft



ADAS POLO

Serves: 8 as a main

Cooking time: 1 hour

Allergens: nuts, meat



Ingredients

3 cups rice - 500g brown lentils – 500g raisins – 500g walnuts, chopped in small pieces – 1 kg minced meat – oil – salt & pepper to taste - 1 tsp turmeric – 1 tsp saffron - 2 large onions, finely diced

Instructions

1. Rinse the lentils, place in a pan and bring to the boil. Once it reaches boiling point, turn the heat down and let it simmer until fully cooked (approx 20 minutes)
 2. Rinse the rice. Add boiling water and let it soften for approx 20 min. Then add the cooked lentils.
 3. When rice is cooked through, drain it and let it steam on a low heat.
 4. In a frying pan, start by sautéing the onions, then brown the meat.
 5. Add salt, pepper, turmeric and saffron and cook it through.
 6. Add raisins and walnuts and cook with the mince until browned*
 7. To serve, combine lentils and rice and add a layer of mince on top.
- * Alternatively you can cook raisins and walnuts separately for a vegetarian version.

MIRZA GHASEMI

Serves: 8 as a main

Cooking time: 40 min

Allergens: egg

Ingredients

4 aubergines – 6 eggs – 2 tomatoes – 1 garlic head, crushed and pureed – 1 tsp turmeric – 1 tsp pepper - 1 tsp saffron – salt to taste - 1 litre vegetable oil

Instructions

1. Cook the whole aubergine on a high heat until blackened (in a griddle pan, on a grill or in the oven) and let it cool down, covering with paper towels or with a clean towel.
2. When cooled, peel off the skin, then chop the aubergine into small pieces
3. Fry the garlic and spices for a few minutes, then add the chopped tomatoes and aubergines. Cook it all for approximately 20 minutes, until the aubergine is very soft
4. Fry the eggs and place on top of the aubergines



WHAT DOES SAFE PASSAGE DO?

From the initial aim of helping children in Calais to reach the UK at the height of the refugee crisis in 2015, Safe Passage has grown into a dynamic team who work across the UK, France, Belgium, Greece and Italy helping to open safe and legal routes to sanctuary for unaccompanied child refugees.

We believe that children should not have to risk their lives to access their right to protection. We aim to open and strengthen safe and legal routes, then support refugees' first steps to rebuilding their lives. Through strategic litigation and political advocacy, we also push for policy change to ensure that more children can travel to safety, so our work has a much greater impact than just those cases we directly work on.

More than 1,700 children have travelled through routes we have helped open since we began work in 2015.



HOW WILL WE USE THE FUNDS YOU RAISE?

We need your support to:

1. Identify unaccompanied minors in Europe
2. Train interpreters, community leaders, lawyers, governments and other non-government organisations on the legal framework
3. Take on test cases and establish a system for processing them
4. Work to ensure both UK and host countries take forward further cases
5. Support unaccompanied minors on arrival in the UK

The funds you raise will go directly towards helping those children in need. And in return, you will gain something that no amount of money can buy – a warm fuzzy feeling of doing something good, something life changing and something that will be appreciated far more than any of us can probably imagine.

The money you raise really will help us to make sure more unaccompanied child refugees can access safe and legal routes to sanctuary.

HOW DO I DONATE TO SAFE PASSAGE?

Donate online

You can make a donation via our website, which will process your Gift Aid too.

[Donate online here.](#)

Create a fundraising page

The easiest way to collect donations is by creating a [Just Giving](#) online account and setting up a fundraising page linked to the [Safe Passage](#) campaign.

Donate by text

Just text SPUK66 £10 to 70070 to make a donation. Sending a text donation will either be free (to Vodafone customers), be included in your text bundle or will be costed as a standard text rate by your mobile operator. Gift Aid can be added to donations. [Visit this page for full terms and conditions of the SMS donate service.](#)

Donate by post

You can donate by sending a cheque made payable to Safe Passage to our Head Office address below. Please include your name, e-mail and phone number so we can track the donation and write back to say thank you.

Post to: Safe Passage, 136 Cavell Street, Whitechapel, London, E1 2JA

Donate by bank transfer

Bank name: Co-operative Bank

Account name: Citizens UK

Sort code: 08-90-01

Account number: 50359293

For international payments BIC Code: CPBK GB22 IBAN No: GB54 CPBK 0890 0150 3592 93.

Please include 'Safe Passage' as the reference and send us details of your donation and whether you would like an acknowledgement by emailing natasha.rosner@safepassage.org.uk

Collecting donations

If you are collecting money at an event, we ask that you ensure collections are received through a sealed container. This helps to ensure fundraising best practice. We can send you a collection bucket for donations, please contact us at fundraising@safepassage.org.uk if you need one.

Remember - Gift Aid it!

Are you a UK Tax Payer?

If you are, your donation will make an even greater difference. It won't cost you anything, and means an extra 25% comes back to the charity. For example, a donation of £10 would turn into £12.50. If you are donating online there is a tick box confirming you are a UK tax payer – it's that simple!

If you are donating by post, please state in your covering letter the following:
"I confirm that I am a UK Tax Payer and I would like you to gift aid my donation."

**If you have any questions or would like any further information about fundraising, please get in touch with Natasha Rosner :
natasha.rosner@safepassage.org.uk.**

Thank you for your support!