

CHRISTMAS FEAST SHARING MENU £69 PER GUEST

KUBANEH, TAHINI, ZHOUG, SALSA, SMOKEY AUBERGINE V

CRISPY OYSTER MUSHROOMS. TRUFFLED ARTICHOKES VG GF

COURGETTE TWO-WAYS, CRISPY SHALLOTS, LABNEH, BALSAMIC REDUCTION V GF

SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES GF DF

DRY AGED SIRLOIN TAGLIATA, GRILLED HISPI CABBAGE, VINE LEAF CHIMICHURRI

DUCK BREAST. WINE & ORANGE JUS

TIGER PRAWNS, MEDITERRANEAN HERBS

ROASTED CAULIFLOWER, LEMON CRÈME FRAICHE, POMEGRANATE MOLASSES V GF CRISPY ROSEMARY POTATOES, GARLIC-INFUSED YOGHURT V GF

KADAYIF NEST, VANILLA CHEESECAKE CREAM, CARAMELISED PECANS CHOCOLATE MOUSSE, OLIVE OIL, COFFEE & URFA CHILLI SHARDS

VG - VEGAN & DF / V - VEGETARIAN / GF - GLUTEN FREE / DF - DAIRY FREE

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS. PLEASE LET YOUR SERVER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE

WWW.DELAMINAKITCHEN.CO.UK @DELAMINAKITCHEN