



## CHRISTMAS FEAST SHARING MENU

£69 PER GUEST

-----  
SELECTION OF HOUSE DIPS WITH FLUFFY PITA  
HUMMUS WITH CRISPY CHICKPEAS  
TAHINI WITH ZHOUG  
SMOKEY AUBERGINE

-----  
CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR  
GRILLED COURGETTE TWO-WAYS, CRISPY ONIONS, PINE KERNELS, LABNEH DRIZZLE  
SEARED TUNA, TOASTED SESAME, CRANBERRIES, ROCKET, SPICED HONEY

-----  
DRY AGED SIRLOIN TAGLIATA MARINATED WITH RAS-EL-HANOUT & URFA CHILLI,  
CHARCOAL GRILLED HISPI CABBAGE, VINE LEAF CHIMICHURRI

DUCK BREAST WITH BAHARAT & ORANGE ZEST, WINE & ORANGE JUS

TIGER PRAWNS MARINATED IN MEDITERRANEAN HERBS

*VEGETARIAN/VEGAN OPTION:  
TABBOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, ROASTED ALMONDS,  
RAW TAHINI, BLACK GRAPE MOLASSES*

*&  
ROASTED SWEET POTATO PUREE TOPPED WITH ROSARY GOATS CHEESE,  
CHARCOAL-ROASTED VEGETABLES, DUKKAH*

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,  
POMEGRANATE MOLASSES & SEEDS

CARAMELISED VIOLINA PUMPKIN WITH SALMORIGLIO & SESAME DRIZZLE

-----  
CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL,  
RASPBERRIES & SALTED SESAME BITS

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

*VEGAN OPTION:  
FRUIT ROASTED WITH THYME, BASIL & ORANGE BLOSSOM ON CANDIED ORANGE & ALMONDS PASTE,  
ROASTED MIXED NUTS, DRIZZLE OF HALVA & BLACK GRAPE MOLASSES*

DISHES MAY CHANGE DUE TO AVAILABILITY AND PRICING  
VEGETARIAN REPLACEMENTS CAN BE ADJUSTED TO VEGAN



**CLASSICS SHARING MENU**  
£59 PER GUEST

-----

HOUSE MARINATED NOCELLARA OLIVES

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

-----

HOUSE HUMMUS, SLOW-ROASTED & SPICED TOMATOES, FLUFFY PITA  
GRILLED COURGETTE TWO-WAYS, CRISPY ONIONS, PINE KERNELS, LABNEH DRIZZLE

-----

SEARED TUNA, TOASTED SESAME, ROCKET, CRANBERRIES,  
BAHARAT & HONEY DRIZZLE

HOUSE SHAWARMA WITH DATES & PINE KERNELS ON GRILLED PITA,  
SALAD OF HOUSE PICKLES, VEGETABLES & HERBS, TAHINI

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,  
ROASTED SWEET POTATOES PUREE, BARBERRIES

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,  
POMEGRANATE MOLASSES & SEEDS

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

-----

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL,  
RASPBERRIES & SALTED SESAME BITS