



CHRISTMAS FEAST SHARING MENU

£67 PER GUEST

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

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION DRIZZLE

ROASTED MAUVE AUBERGINE, BLACK TAHINI, GRAPE MOLASSES

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

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, RAW CHOCOLATE TAHINI

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

VEGAN OPTION:

PARFAIT OF MANGO & POMEGRANATE, SALTED SESAME CRUMBLE

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



CLASSICS SHARING MENU
£57 PER GUEST

HOUSE MARINATED NOCELLARA OLIVES

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION DRIZZLE

HOUSE HUMMUS, SLOW-COOKED CHICKPEAS, GRATED TOMATO, SHIFKA PEPPERS,
FLUFFY PITA

KING PRAWNS PAN-SEARED WITH ZA'ATAR, CHARRED RED PEPPER,
CRISPY KALE, PAPRIKA AIOLI

ANGUS BEEF KOFTAS, PURÉE OF CARAMELISED SPICED CARROTS,
CHARCOALED ONIONS, CRISPY CHICKPEAS

CHARCOAL GRILLED SPICED CHICKEN THIGH, HUMMUS & TAHINI, HARISSA

SALMON GLAZED & CHARCOAL ROASTED, MISO TAHINI, CAVOLO NERO

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

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, RAW CHOCOLATE TAHINI