delamina | EAST

CHRISTMAS FEAST SHARING MENU

£64 PER GUEST

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

GRILLED COURGETTE TWO-WAYS, CRISPY ONIONS, PINE KERNALS, LABNEH DRIZZLE

SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES

VEGAN OPTION:
ROASTED MAUVE AUBERGINE, BLACK TAHINI, GRAPE MOLASSES

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

SALMON GLAZED & CHARCOAL ROASTED, MISO-TAHINI, CAVOLO NERO

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