



## CHRISTMAS FEAST SHARING MENU

£64 PER GUEST

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

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

SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES

*VEGAN OPTION:*

ROASTED MAUVE AUBERGINE, BLACK TAHINI, GRAPE MOLASSES

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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*

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*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

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CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, RAW CHOCOLATE TAHINI

DATE & PISTACHIO CAKE, TOFFEE DRIZZLE, CRÈME FRAICHE

*VEGAN OPTION:*

*PARFAIT OF MANGO & POMEGRANATE, SALTED SESAME CRUMBLE*

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