



CHRISTMAS FEAST SHARING MENU

£64 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

STARTERS

HOUSE HUMMUS, SLOW-ROASTED & SPICED TOMATOES,
CRISPY ONIONS, FLUFFY PITA

TAHINI WITH ZHOUG, SMOKEY AUBERGINE, FLUFFY PITA

SEARED TUNA, TOASTED SESAME, CRANBERRIES, ROCKET, SPICED HONEY DRIZZLE

VEGETARIAN/VEGAN REPLACEMENT:

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

MAINS

ANGUS SIRLOIN TAGLIATA MARINATED WITH RAS-EL-HANOUT & URFA CHILLI,
CHARCOAL GRILLED HISPI CABBAGE, CRISPY SAGE

FISH OF THE DAY MARINATED IN MEDITERRANEAN SPICES
AND ROASTED ON CHARCOALS

DUCK BREAST WITH BAHARAT & ORANGE ZEST

VEGETARIAN/VEGAN REPLACEMENT:

*TABBOULEH STYLE SALAD OF QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO,
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 BUTTERNUT SQUASH WITH SALMORIGLIO & SESAME DRIZZLE

GEM WEDGE, POMELO & BARBERRIES SALAD

DESSERTS

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

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

PARFAIT OF HALVA & ROASTED ALMONDS, DATE SYRUP, RAW TAHINI DRIZZLE

VEGAN REPLACEMENT:

*FRUIT ROASTED WITH THYME & BASIL, TOASTED CASHEWS,
ALMONDS & PISTACHIOS, DRIZZLE OF HALVA & BLACK GRAPE MOLASSES*

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



CLASSICS SHARING MENU

£58 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

STARTERS

HOUSE HUMMUS, SLOW-ROASTED & SPICED TOMATOES,
CRISPY ONIONS, FLUFFY PITA

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

GRILLED COURGETTE TWO WAYS, CRISPY ONIONS, PINE KERNELS

MAINS

SEARED TUNA, TOASTED SESAME, ROCKET, CRANBERRIES,
SPICED HONEY DRIZZLE

MOSHE'S HERBED & SPICED ANGUS BEEF KOFTAS,
PUMPKIN HUMMUS, GRILLED ONIONS, HARISSA

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

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

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

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

PARFAIT OF HALVA & ROASTED ALMONDS, DATE SYRUP, RAW TAHINI DRIZZLE