



## CHRISTMAS FEAST SHARING MENU

£68 PER GUEST

### NIBBLES

HOUSE MARINATED NOCELLARA OLIVES

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

### STARTERS

SELECTION OF HOUSE DIPS WITH FLUFFY PITA

HUMMUS WITH CRISPY CHICKPEAS

TAHINI WITH ZHOUG

SMOKEY AUBERGINE

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

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

*VEGETARIAN/VEGAN REPLACEMENT:*

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

### MAINS

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 REPLACEMENT:*

*TABBOULEH STYLE 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 VIOLINA PUMPKIN 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 & 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

**NIBBLES**

HOUSE MARINATED NOCELLARA OLIVES

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

**STARTERS**

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

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

**MAINS**

ZA'ATAR KING PRAWNS, CHARRED RED PEPPERS, CRISPY KALE, PAPRIKA AIOLI

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

**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