

CHRISTMAS FEAST SHARING MENU
£65 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES
FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION DRIZZLE

STARTERS

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

LETTUCE CUPS OF CHARCOALED CHICKEN SMOTHERED IN SPICY TAHINI,
DATE MOLASSES, ROASTED ALMONDS, SPRING ONION

*VEGETARIAN/VEGAN REPLACEMENT:
ROASTED MAUVE AUBERGINE BLACK TAHINI, GRAPE MOLASSES*

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, BUTTERNUT SQUASH,
ROASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLASSES
&
ROASTED SWEET POTATO PUREE TOPPED WITH GRILLED 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 SALAD

DESSERTS

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, CHOCOLATE TAHINI
KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS
DATE & PISTACHIO CAKE, TOFFEE 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

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CLASSICS SHARING MENU £57 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION DRIZZLE

STARTERS

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

LETTUCE CUPS OF CHARCOALED CHICKEN SMOTHERED IN SPICY TAHINI,
DATE MOLASSES, ROASTED ALMONDS, SPRING ONION

CRISPY SQUID & STRING VEGETABLES, GOLDEN BEETROOT AIOLI

MAINS

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

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

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

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

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, RAW CHOCOLATE TAHINI

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

DATE & PISTACHIO CAKE, TOFFEE DRIZZLE