

Christmas Menu

Starter

chicken & fig flatbread, with yogurt and dill pate, flake almonds and molasses

red charcoal dusted hummus with pitta and pickles

chickpea croquettes, pickled cabbage and harrisa hummus

sauteed lebanese sausages with pomegranate molasses and crostini

pistachio lamb kofta with strained yoghurt and rocket

calamari of the red sea with sumac mayonnaise and ezme salad

chargrilled hallumi with rocket and red harrisa

sauteed chicken liver, crispy salad & toasted crostini

two courses - £27.50
three courses - £31.50

Main

pear glazed confit of duck leg with israeli cous cous, basil and tomato sauce

saffron and lemon seasoned chargrilled baby chicken with iranian jewel rice, rocket and pomegranate

butternut squash and lamb tagine with dried fruits, cous cous and pitta

pan seared beef patties with anatolian mash, feta crumble and salsa roja

meat and sausage platter with pairing salad, rice and egyptian coleslaw

puy lentils and toasted hallumi with sumac glazed tomato and moroccan salad

roasted cauliflower and falafel shakshuka, pickled veggies tahini and pitta

plant based posh kebab with harissa hummus and green lentils, pomegranate and cucumber sprinkle

crispy pan seared salmon with creamy spinach and garden tomato broth, arabian rice

To finish

iranian hazelnut ice cream with mango drizzle
vegan chocolate fondant & strawberry carpaccio
rose & lime cheesecake with raspberry coulis

