



CHRISTMAS 2018

LUNCH - £20 / DINNER - £25

MEZZE FOR THE TABLE

DIPS & FLATBREADS

HUMMUS, RED BABA GANOUSH, GUACAMOLE **V**

HOUSE FALAFELS, PICKLED RED CABBAGE, TAHINA **VE**

CHARCOAL ROASTED CAULIFLOWER, POMEGRANATE, ROSE HARISSA, HAZELNUTS, CORIANDER **V N**

TANDOORI KING PRAWNS, MINT & CORIANDER YOGHURT

MAIN COURSE

ALL SERVED WITH SAFFRON & MUSHROOM RICE PILAF, GARLIC & LEMON ZEST WINTER GREENS

CHOOSE FROM ONE OF THE FOLLOWING

DUCK & DATE TAGINE, OLIVES, TOASTED ALMONDS, MINT **N**

ROASTED SHOULDER OF LAMB, SPICED ROASTED PUMPKIN & ONION, ZHOUG

ROTISSERIE ROASTED CELERIAC, GREEN HARISSA, DILL LABNE, PISTACHIO **V VE N**

DESSERTS

TO SHARE

BAKED NEW YORK-STYLE CHEESECAKE

ORANGE & ALMOND CAKE **N**

SALTED CARAMEL & CHOCOLATE BROWNIE

N CONTAINS NUTS **V** VEGETARIAN **VE** VEGAN

LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS
THERE WILL BE A 10% DISCRETIONARY SERVICE CHARGE ADDED TO YOUR BILL

CONFIRMED CHRISTMAS PARTY RESERVATIONS WILL REQUIRE A £10 DEPOSIT PER PERSON AT TIME OF BOOKING, WHICH WILL BE TAKEN OFF OF THE FINAL BILL ON THE NIGHT. THE DEPOSIT IS REFUNDABLE UP UNTIL 72 HOURS PRIOR TO THE RESERVATION. IF PART OF YOUR TABLE DOES NOT SHOW WITHOUT NOTICE WE WILL ALSO RETAIN THE DEPOSIT. PLEASE SPEAK TO OUR TEAM IF YOU REQUIRE ANY FURTHER INFORMATION