


Christmas Dinner Menu

3 COURSES WITH MINCE PIE £25.90
(£29.90 FRI AND SAT)

STARTER

almond and fig patties with minced chicken and parsley, tomato and shallot sauce, topped with tzatziki


beetroot humus, warm pitta and pistachio

sweet potato falafel
with cucumber yoghurt and tahini 

sautéed lebanese sausages
with pomegranate molasses, hummus and pitta

pistachio lamb kofta
with strained yoghurt with rocket

calamari of the red sea
served with sumac mayonnaise

chargrilled hallumi
with sunblushed tomato and red harrissa 

tomato, sage and black pepper sautéed chicken liver on toasted pitta



MAIN

pear glazed duck breast with israeli cous cous and almond flakes

honey and dijon seasoned salmon fillet with pearl cous cous and pepper sauce

saffron and lemon seasoned chargrilled baby chicken with iranian jewel rice

moroccan lamb kofte tagine with cous cous and pitta

caramelised onion and green lentil pilaf  
with pine nuts, pomegranate and chunky salad

lebanese beef and potato skewer with tomato and pepper sauce,
served with cous cous

anatolian style vegan kebab, carrot puree, maestro potatoes and freshly baked pitta

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

puy lentils, toasted hallumi and sumac glazed tomato

TO FINISH

iranian honey ginger ice cream

honey and nut greek kataifi

baklava with pistachio

