

Christmas Menu 1

48.00£

Sharing Starters

Humus (VG)

Puree of Chickpeas with Green Olives, Tahini, Garlic, and Lemon Juice

Tabbouleh (VG)

Parsley, Mint, Crushed Wheat, Tomatoes, Spring Onions, and Lemon

Babaganoush (V)

Grilled Aubergine, Yogurt, Tahini Garlic and Lemon

Falafel (VG)

Fritters of Crushed chickpeas, Fava Bean and Peppers

Cacik (V)

Yoghurt, Cucumber, Mint, Dill

Choice of Main Course

Lamb Kofte

Grilled minced Lamb served with Red Onion, Cabbage Pickles and Lavash Bread

Chicken Tagine

Braised chicken, spice-infused sauce, prunes, dried apricots, almonds served with Rice

Lamb Shish

Grilled cubes of lamb loin served with grilled asparagus and courgettes, grilled pepper and tomato salsa verde

Swordfish

Grilled Swordfish steak, served with spinach, tomatoes & chilli sauce

Cauliflower (VG)

Charred grilled Cauliflower served with Carrot and Orange Puree, Garlic Flakes and Dried Olives

Dessert

Baklava with pistachio and honey cream **(V)**

(V) vegetarian (VG) vegan