

PARTY MENU 1

46.00£

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

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

Chicken Shish

Grilled Cubes of Marinated Chicken Breast served with Grilled Asparagus and Courgettes

Dessert

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

(V) vegetarian (VG) vegan

Please ask a member of our team before ordering if you have any allergies or intolerances. Nuts, flour and other allergens are used in our kitchen, and despite efforts to prevent cross-contamination some of our dishes may contain traces of allergens. A discretionary service charge of 13.50% will be added to your bill. VAT included.