

## DRINKS PACKAGES

### CHAMPAGNE BY THE GLASS 12.5PP

one glass lanson (125ml)

### DRINKS PACKAGE 15.9PP

one welcome drink, plus half a bottle of house wine or two beers per person

### CHAMPAGNE DRINKS PACKAGE 26.9PP

glass of champagne on arrival, plus half a bottle of sauvignon blanc, malbec or mirabeau rosé or two beers per person

### PARTY DRINKS PACKAGE 29.9PP

two welcome drinks (not inc. champagne), half a bottle of house wine or two beers per person & a round of espresso martinis to finish

### ROUND OF ESPRESSO MARTINIS 11.9PP

our megan's favourite

### MAGNUM 55

rioja magnum. discounted to 55 if preordered. full price if ordered on the day

### BUY 10 GET ONE FREE

buy 10 of the same bottle of wine or sparkling wine & get an extra one for free, preorder only

## SUMMER SHARING

2 COURSES 29.5PP

3 COURSES 34.5PP

### THE STARTER BOARD

a feast of charcuterie, cheese fondue, padron peppers, halloumi fries, labneh, harissa hummus & rocket

*served with flatbread & 7 seeded sourdough*

### THE MAIN BOARD

*pick two options as a group*

*feeling hungry? add a third option for an additional cost. Please enquire at the time of booking.*

**chargrilled chicken thigh**

**lamb kofta & pulled lamb shoulder (+£2.5pp)**

**crispy sea bass fillet (+£2.5pp)**

**falafel, vegan lamb & tenderstem (vg)**

**grilled halloumi (v)**

*served with salad, tabbouleh, fries & sweet potato fries*

### THE DESSERT BOARD

*pick one option*

**giant half-baked nutella cookie dough**  
& vanilla ice cream

**treat tower**

with baklava, brownies, nutella cookie, strawberries, blueberries & vanilla ice cream

## CHRISTMAS FEASTING

*Available from 13th November*

**Monday - Tuesday**    **Wednesday - Sunday**

2 courses 28.5pp

2 courses 35.5pp

3 courses 32.5pp

3 courses 39.5pp

4 courses 36.5pp

4 courses 43.5pp

### STARTER

**selection of sharing mediterranean-inspired, festive starters** including buttermilk fried chicken with cranberry & date dip, crispy brussels on labneh, hot honey pigs in blankets & christmas fondue w/ bacon wrapped dates

*served with flatbread, pita & organic sourdough*

### MAIN

**feasting board** featuring a selection of turkey, lamb kofte, sucuk, oyster mushrooms & halloumi skewers along with our favourite best selling arayes pita

*served with a selection of festive sides & flatbread, stuffing & sauces*

### DESSERT

**giant half-baked festive cookie dough**

### TO FINISH

**mulled wine, mince pie & frospresso shot**  
(frozen espresso martini)

*Festive set menu & canapé menu available too.*



*Includes a cracker per person*

## TURKISH BRUNCH FEAST

16.9PP

a sweet & savoury sharing platter: shakshouka baked eggs, turkish cheese fondue, avo, harissa hummus, grilled halloumi OR sucuk, flatbread & sourdough served with nutella, sesame halva cream & blueberry compote to dip

## THE CANAPÉ MENU

**CHOOSE 5 OPTIONS 19PP**

*we prepare enough for your entire party. only for standing events*

labneh & pomegranate crostini v  
mini smashed avo on sourdough toast vg  
sucuk 'turkish chorizo' bites w/ honey glaze  
halloumi & kalamata olive skewers v  
halloumi fries v  
falafel & harissa hummus vg  
mini chicken shizh w/ piri piri  
chilli garlic prawns  
calamari w/ piri piri & garlic yoghurt