

# FESTIVE FEAST

menu



£29.95 pp

£34.95 pp  
inc. dessert

(MIN FOR 2 PEOPLE)  
(FROM 24/11 TO 24/12)

## STARTER (Please choose one)

### Velvet Chicken & Mushroom Soup

A luxurious blend of tender chicken, earthy mushrooms, and a creamy, seasoned broth. This comforting soup makes it the perfect start to a festive meal or a cozy winter evening.

### Egyptian Lentil Soup V

Celebrate the season with this festive twist on the classic Egyptian lentil soup. Creamy red lentils are slow-cooked with courgettes, aromatic spices, garlic, and caramelized onions, then garnished with crispy pita croutons, fresh parsley

### Festive Mezze Trio

A vibrant selection of creamy Houmous, smoky Baba Ghanouj, and rich Tahini, served with freshly baked warm pita bread. A perfect festive starter to share and savour the flavours of tradition.

## MAINS (Please choose one)

### Festive Lamb Shank Fattah

Slow-cooked, tender lamb shank served atop a bed of fragrant rice, golden-crisp pita bread, and drizzled with rich garlic and tomato sauce.

### Sea Harvest Sayadieh

Delicately seasoned fish fillet, pan-seared or grilled to perfection, served over aromatic Sayadieh rice infused with caramelized onions, warm spices, and a touch of seafood stock. Accompanied by a zesty tahini sauce and fresh lemon

### Garden Moussaka Delight V

A festive vegan classic favourite! Layers of roasted aubergines and bell peppers baked with a hearty spiced tomato sauce. Served with a side of fluffy rice A wholesome and flavourful celebration of plant-based goodness.

### Festive Roast Chicken

Half a succulent baby chicken, marinated with festive herbs and spices, roasted to golden perfection. Served alongside seasoned baby potatoes and a medley of sautéed vegetables, bringing warmth and cheer.

## DESSERTS (Please choose one)

### Noel's Creamy Rice Pudding

A luscious, slow-cooked rice pudding infused with fragrant vanilla, topped with cinnamon roasted nuts and a sprinkle of holiday cheer, this festive dessert is a creamy celebration in every spoonful.

### Winter Wonderland Tiramisu

A festive twist on the classic Italian dessert! Layers of espresso-soaked ladyfingers, creamy mascarpone, and a hint of spiced cinnamon.

### Holiday Chocolate Fondant **GF**

A decadent molten chocolate fondant with a rich, gooey centre, served warm alongside creamy vanilla ice cream

### Egyptian Mint Tea & Baklava Delight

A soothing pot of fragrant mint tea, perfectly paired with flaky, honey-soaked baklava. This festive duo offers a harmonious blend of warmth and sweetness, ideal for celebrating the season.

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Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

#### SYMBOL GUIDE:

(VG) Vegetarian

(V) Vegan

(GF) Gluten-Free

(GFA) Gluten-Free Available

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members.

Prices include VAT.



**JOIN US**

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