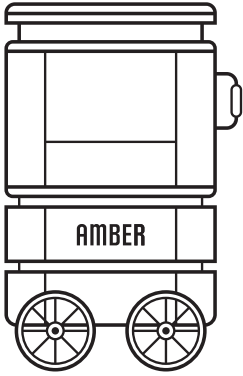


19th NOV 2018 – 23rd DEC 2018

# CHRISTMAS



## Classic – 39 per person

Set Menu / Sharing Plates\*

### Amber hummus salsa

Hummus with beetroot salsa, warm pitta

### Devilled eggs

With house cured Pastirma

### Venison

Venison croquettes, prune and ginger jam

### Aubergine

Grilled aubergine, chilli maple labneh, chimi churri

### Bird

Baby chicken, herbed and spiced with wild mushrooms

### Rainbow

Roasted root vegetables and gravy

### Brussel

Balsamic roasted Brussels sprouts and cranberries and almonds

### Courgette

Courgettes, peas, green beans with pearl barley

### Crispy potatoes

Chives, parmesan, truffle oil, served with harissa mayo

## Pick Your Sweet

For Both Set Menus\*

### Fondant

Tahini, chocolate

### Pie

Chestnut pie with whisky Chantilly cream

### Kemal Pasha

Semolina cheese balls with Turkish pistachios and crème fraiche

### \* Booking

Pre-orders must be confirmed 48 hours in advance, paid in full, for a minimum of 4 people.

## Feast – 46 per person

Set Menu / Sharing Plates\*

### Amber hummus salsa

Hummus with beetroot salsa, warm pitta

### Devilled eggs

With house cured Pastirma

### Crab cakes

Crab, potato, house kimchi, lime aioli

### Aubergine

Grilled aubergine, chilli maple labneh, chimi churri

### 14 hr Glazed Lamb Shoulder

Pomegranate and sumac glazed, slow roasted

### Hot smoked Salmon

Wild mushrooms and dill crème fraiche, rye bread

### Cauliflower

Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah

### Crispy potatoes

Chives, parmesan, truffle oil, served with harissa mayo

### Rainbow

Roasted root vegetables and gravy

### Courgette

Courgettes, peas, green beans with pearl barley

### \* Special Requests

Our menus can be easily tweaked to accommodate most dietary requirements. Please contact us before confirming the booking.