



£300 (8-10 guests)

THIS IS A SAMPLE MENU

To start; marinated Jaffa olives & mixed pickles

Mezze

Served with toasted cholla

Labneh, tomatoes, dill, harissa oil (D)

Aubergine, crispy capers, chilli, feta (D)

Freekeh, roasted cauliflower & squash, green apple, pumpkin seeds (G)

Hummus

Served with grilled pita

Tahini - crispy chickpeas, zhug, paprika

Lamb Shawarma Feast

Whole boned and rolled lamb shawarma

Served with butter lettuce, herb salad, sumac onions, tahini, harissa, cumin salt, picked mint, b&b pickles, grilled laffa

Dessert

Walnut, pomegranate & treacle tart, creme fraiche (G)(N)(D)

Allergens:

Dairy (D) Gluten (G) Nuts (N)