



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

THE PARTY MENU

from 11:30am

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

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

TURKISH BRUNCH FEAST

14.9PP until 5pm

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/ scotch bonnet mayo