

# Christmas Feasting



3 courses 42pp

4 courses 47pp



## starter

mediterranean-inspired festive starters for the table, including  
hot honey pigs in blankets, turkish cheese fondue, blistered  
padron peppers & a selection of dips  
*served with flatbread, pita & organic sourdough*

## main

feasting board featuring braised turkey, lamb & beef kofte,  
crispy sage & avo stuffing fritters, sucuk skewers, halloumi &  
our best-selling lamb & beef arayes crispy pita  
*served with a selection of sides, breads & sauces*  
+ short rib of beef or overnight braised lamb shoulder 6.9pp

## dessert

giant half-baked cookie dough & ice cream  
*choose from chocolate or chocolate orange*

## afters

mulled wine & mince pies

*Includes a cracker per person*



if dining from the feasting menu, all guests must dine from this menu. pre-order required 7 days before your booking. please note that dietary requirements can be catered for separately. this is a sample christmas menu & may be subject to change. a service charge of 12.5% will be added to your bill.



# Canapés

light - **7 canapés** - 25pp  
signature - **10 canapés** - 36pp  
+ add dips & bread 5pp

## meat

pigs in blankets with hot honey & labneh  
mini arayos slider & garlic yoghurt  
buttermilk fried chicken with date bbq  
sucuk bites & honey  
chicken mini kebab

## fish

calamari with garlic yoghurt  
smoked salmon & labneh crostini

## vegetarian & vegan

crispy halloumi bites & hot honey (v)  
falafel & hummus (vg)  
padron peppers (vg)  
mini avo on toast (vg)

## sweet

brownie bites  
baklava bites  
mini mince pies

## dips & bread

selection of dips & breads



if dining from the canapé menu, all guests must dine from this menu. available for standing groups of 20+. pre-order required 7 days before your booking. please note that dietary requirements can be catered for separately. this is a sample christmas menu & may be subject to change. a service charge of 12.5% will be added to your bill.



# CHRISTMAS SET MENU

*available for a minimum of 4 guests*

**3 courses 42pp**

**4 courses 47pp**

## STARTERS

**selection of sharing mediterranean-inspired festive starters for the table** including hot honey pigs in blankets, classic fondue, blistered padron peppers & a selection of dips  
*served with flatbread, pita & organic sourdough*

## MAINS

*pick one option*

**megan's christmas kebab** (turkey open kebab)

**sage & avo fritter open kebab** (vg)

**mushroom, feta & halloumi arayes** fries, slaw & pickles (v)

**slow braised short rib of beef** harissa butter beans (gf)

**mezze bowl** falafel, harissa hummus, tabbouleh, roasted red peppers, olives, slaw & flatbread (vg)

*served with a selection of sides, breads & sauces*

## DESSERT

*pick one option*

**chocolate mousse** candied walnuts & sea salt (vg)

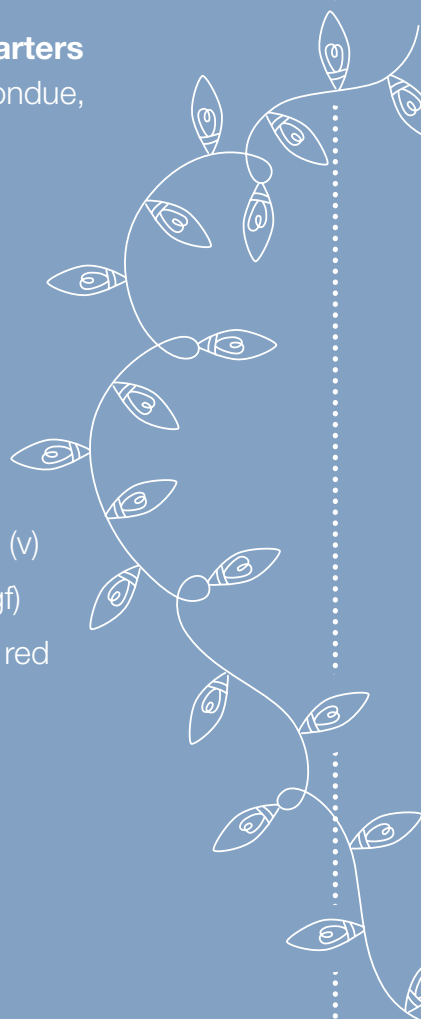
**warm chocolate brownie** sweet tahini & ice cream (gf)

**warm orange & almond cake** with mascarpone

## AFTERS

**mulled wine & mince pies**

*Includes a  
cracker per  
person*





# DRINKS PACKAGES

## CHAMPAGNE BY THE GLASS

one glass lanson (125ml)

**12.5PP**

## BIRRA MORETTI

a bucket of 10 birra morretis

**53**

## BIG DROP

a bucket of 10 big drop beers  
(non alc.)

**47**

## PROSECCO & WINE

glass of prosecco & half a bottle of  
house wine

**19PP**

## CHAMPAGNE & WINE

glass of lanson (125ml) & half a  
bottle of malbec or gavi

**29.9PP**

## BUY 9, GET 10

buy 9 of the same bottle of wine or  
sparkling wine & get an extra one  
for free, pre-order only