

Christmas Feasting

2 courses 37pp

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 chocolate orange half-baked cookie dough & ice cream
mulled wine & mince pies

afters



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 arayes 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 2 guests

2 courses 37pp

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*



all guests must dine from the same menu. If dining from the set menu, reduced options may be required depending on your group size. a service charge of 12.5% will be added to your bill. pre-order required 7 days before your booking. please note that dietary requirements can be catered for separately. this is a seasonal christmas menu & may be subject to change.



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