FESTIVE FEAST*

£29.95pp | £34.95pp incl. dessert

MEZZE to share

Lebanese Pickles (VG)
a selection of traditional house pickles

Whipped Feta (V)
smooth whipped feta with marinated beetroot, rocket leaves, and a zesty lemon and green chilli dressing

Falafel (VG)
crisp chickpea patties, flavoured with coriander and parsley, served with tahina sauce and pickled turnips

Warm Olive Oil Bread (VG)
flatbread served warm with a drizzle of extra virgin olive oil

Festive Hommos (VG)
creamy hommos topped with festive dukkah, olive oil, and a sprinkle of sumac

Potato & Spinach Fatayer (V)
handmade pastries filled with potato and spinach, served with Mama Zohra sauce

LARGE PLATES please choose one

Festive Grilled Chicken Shish
tender grilled chicken skewer coated with a pistachio crust served with cranberry onion confit, jewelled vermicelli rice and a grilled green pepper

Fennel & Tomato Tagine (VG)
a fragrant tagine of fennel, carrots and slow-roasted tomatoes, finished with pomegranate seeds and fresh herbs, served with your choice of vermicelli rice or quinoa

Sea Bass
pan-seared sea bass fillet served with braised fennel, olives, sumac-roasted tomatoes and a coriander and pomegranate dressing

Slow-Cooked Lamb Shank +£7
slow-braised lamb shank with cranberry and onion confit, topped with toasted almonds, served with herb-scented bulgur and a zesty Comptoir salad

DESSERTS please choose one

Mango & Red Berry Cheesecake (V)
a rich and velvety cheesecake topped with sweet mango, and a red berry compote

Sticky Date Pudding (V)
warm date pudding with pistachio and tahina sauce served with vanilla ice cream

finish with

Fresh Rose Mint Tea & Baklawa (V)
+£4 pp

*min for 2 people