

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 chocolate orange half-baked cookie dough & ice cream

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 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

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)

warm roast butternut & hummus bowl candied walnuts & feta (v, gf)

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*

