

claro;

£60 per person (6 savoury canapes only)

£80 per person (6 savoury canapes & 3 dessert canape)

Choose 6 items

Canapés

Yellow tomato gazpacho, feta cheese (v)

Cauliflower vichyssoise, chilli oil, gremolata (v)

Mini kubaneh, fresh grated tomato, zhoug, sour cream (v)

"Cigars", Middle Eastern filo pastry parcels of lamb, thyme, lemon, tahini (n)

Za'atar & goat's cheese arancini (v)

Fish bruschetta, yellowtail sashimi, labneh, herbs, pomegranate (n, gf)

Tuna "kubeniye", Middle Eastern style tuna, tomato, bulgur, lettuce

Beef sirloin tataki, melon (gf)

Beef tartare, baby gem leaf, shallots, chilli

Shrimp falafel, fresh herb tahini, fermented peppers (gf)

Mediterranean vegetable tempura, za'atar aioli (v, vgo)

Smoked pink trout bruschetta, cucumber, dill, horseradish cream (gf)

Endive, fig, ricotta, chives, lemon vinaigrette, almonds (v, vgo, n)

Fried courgette slices, caper aioli (v)

Potato pavé, black pepper, aioli, parmesan (v)

Choose 3 items

Dessert

Pistachio filled profiteroles strawberries, mascarpone cream, meringue flakes

Malabi milk pudding, kadaif, candid pistachio and strawberry coulis

Mini mille-feuille classic mille-feuille puff pastry with vanilla cream, toffee sauce

Lemon cream cup (v) shortbread crumble, burnt meringue

Dark Chocolate Mousse cups (v) Tahini crumble, crème Anglaise, sesame tuile

Mini olive oil cake yoghurt creme, almond tuile

Seasonal fruit platter (vg)

For 30 or more guests choose one station in addition

Station 1: Lamb platter, tzatziki, matbucha, pickled vegetables, pita bread

Station 2: Lightly smoked trout, potato salad, green beans and watercress in horseradish aioli (gf)

Station 3: Sabieh, potato, egg, aubergine, amba tahini, herbs, pitta bread

Station 4: Artisanal British cheese, dried fruits, crackers, sourdough bread

We cannot guarantee the absence of allergens in our kitchen or dishes.

A discretionary service charge of 15% will be added to your bill. Prices are inclusive of VAT.