New Year's Eve Feast*

WELCOME DRINK & NIBBLES

Roomana Royale
pomegranate & orange blossom topped up with Prosecco

+

Lebanese Pickles VG | 29kcal | **Marinated Olives** VG | 221kcal | **Rosemary Almonds** VG | 246kcal

MEZZE TO SHARE

Warm Flatbread
flatbread served warm with a drizzle of extra virgin olive oil | VG, 241 kcal

Festive Hommos
creamy hommos topped with festive dukkah, olive oil, and a sprinkle of sumac | VG, 653 kcal

Potato & Spinach Fatayer
handmade pastries filled with potato & spinach, served with Mama Zohra sauce | V, 414 kcal

Falafel
crisp chickpea patties, flavoured with coriander and parsley, served with tahina sauce and pickled turnips | VG, 372 kcal

Cumin Whipped Feta
smooth whipped feta with cumin marinated beetroot, rocket leaves, and a zesty lemon and green chilli dressing | VG, 487 kcal

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 | 744 kcal

Fennel & Tomato Tagine
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 | VG, 679 kcal

Sea Bass
pan-seared sea bass fillet served with braised fennel, olives, sumac-roasted tomatoes and coriander and pomegranate dressing | 338 kcal

DESSERTS please choose one

Mango & Red Berry Cheesecake
a rich and velvety cheesecake topped with sweet mango, and a red berry compote | V, 665 kcal

Sticky Date Pudding
warm date pudding with pistachio and tahina sauce served with vanilla ice cream | V, 608 kcal

finish with

Fresh Rose Mint Tea & Baklawa | V, 528 kcal +£4 pp

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan
*min for 2 people. An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.