



CHRISTMAS FEASTING

All dishes are served sharing style, with all dishes being served in the middle of the table.

*Glass of Bubbles & canapé reception, 3 courses, £60pp
3 courses - £45pp*

CANAPÉS

BEEF BRISKET / BABA GANOUSH CRACKER / CRISPY PORK BELLY

STARTERS

SPINACH BORANI

Feta, fennel and house naan

KAHA BATH

Spiced rice with creamy coconut milk

AGED MUTTON BEIGNET

With aioli and chilli sauce

MAINS

Served in house naan

ARISSA LAMB KEBAB

Free range lamb, roasted tomatoes and fennel, coriander

TURKEY SHAWARMA KEBAB

Free range turkey breast, cranberry sauce and jus mayo

MASALA CHICKEN KEBAB

Free range chicken, mango pickle and coriander

AUBERGINE KEBAB

Spice-roast aubergine with peanut pesto and relish

SIDES

LAMB FAT ROASTED BRUSSELS SPROUTS

With lime smoked salt

HONEY ROASTED CHANTELE CARROTS

With fennel and butter

CAULIFLOWER JAFFA

Spiced masala roasted cauliflower, with tahini dressing

DESSERT

MEDJOOOL DATE STICKY TOFFEE PUDDING

With caramel sauce

BAKLAVA

With pistachio and cream