

Allergen Chart

Christmas Menu

To Share

A selection of festive mezze served to the table.

Hummus de Noel

Our classic hummus, finished with pomegranate, parsley and a festive garnish.

Festive Pomegranate Fattoush

Crisp lettuce, tomato, cucumber, radish and fresh herbs with pomegranate and sumac-pomegranate dressing, finished with zaatar toasted Lebanese bread.

Pumpkin Kibbeh g v vg

Pumpkin kibbeh with spinach, sumac caramelised onion, served with tahini.

Fig-Glazed Halloumi

Grilled halloumi finished with a warm fig glaze.

Fresh Bread g v vg

Choose Your Main

One main course per guest

Roast Turkey

Marinated roast turkey, warmly spiced and served with oriental rice & gravy.

Mixed Grill

A generous selection of Grilandia grilled favourites, prepared with aromatic Lebanese seasoning.

Slow-Braised Lamb Shank

Tender slow-braised lamb shank with rich Lebanese flavours.

Grilled Sea Bass

Chargrilled sea bass, prepared and finished with fresh. Mediterranean flavours served with oriental rice.

Vegetable Maqloubeh

Aubergine, cauliflower, courgette, tomato and aromatic spiced rice, finished with toasted almonds served with tomato fresh & herb sauce

Desserts

One Desert per guest

Coconut Basbousa

Coconut semolina minis

Baklawa g tn m p v

Crisp layers of filo and nuts with a festive finish.

Orange Blossom Mouhalabieh

Silky Lebanese milk pudding delicately scented with orange blossom.

Christmas Tree Mousse Cake