Allergen Chart

Christmas Dining Menu

To Share

A selection of festive mezze served to the table.

Baba Ghanouj s v vg

Smoky chargrilled aubergine blended with tahini, garlic and lemon, finished with pomegranate and olive oil.

Hummus de Noel s v vg

Chickpea puree with tahini and olive oil, topped with pomegranate and parsley.

Festive Pomegranate Fattoush g s v vg

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

Pumpkin Kibbeh g v vg

Stuffed with spinach, sumac caramelised onion, served with tahini.

Fig-Glazed Halloumi m s

Grilled halloumi finished with a warm fig glaze.

Fresh Bread g v vg

Choose Your Main

One main course per guest

Roast Turkey

Marinated, warmly spiced roast turkey with oriental rice and 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 f

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

Vegetable Maqloubeh n v vg

Aubergine, cauliflower, courgette, tomato and spiced rice, topped with toasted almonds and fresh tomato herb sauce.

Desserts

One Dessert per guest

Coconut Basbousa m g n

Coconut semolina minis.

Baklawa g n m p

Crisp layers of filo and nuts with a festive finish.

Orange Blossom Mouhalabieh m n

Silky Lebanese milk pudding delicately scented with orange blossom.

Christmas Tree Mousse Cake e m so g

Cocoa sponge layered with dark and white chocolate mousse, finished with a festive chocolate glaze.

Egg **e** Fish **f** Gluten **g** Milk **m** Peanuts **p**
Sesame **s** Soybean **so** Nut **n** Vegetarian **v** Vegan **vg**