Allergen Chart

Christmas Day Feast

Mezze to Share

Hummus s v vg

Silky blended chickpeas with tahini, lemon juice & extra virgin olive oil.

Baba Ghanouj s v vg

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

Fattoush g v vg

Crisp lettuce, cucumber, tomato, rocket, red & green peppers with za'atar croutons, pomegranate molasses, lemon & olive oil.

Falafel s c v vg

Golden chickpea croquettes with fresh herbs & spices, served with tahini sauce.

Kibbeh g

Fried meatballs of lamb, burgul & herb paste, stuffed with spiced lamb mince & onion filling.

Fresh Lebanese Bread g v vg

Served with garlic & chilli dips.

Mains

Choice of One Main Per Person.
All mains are served with fragrant oriental rice.

Mixed Grill

A selection of our signature grilled meats.

Lamb Kafta

Grilled skewers of lamb shoulder mince with parsley, onion & mixed herbs.

Shish Touk

Marinated chicken fillet skewers, charcoal grilled.

Lamb Kabseh n

Tender slow-cooked lamb in aromatic spices, finished with toasted nuts.
Kabseh gravy served on the side (optional).

Chicken Kabseh n

Tender chicken cooked with Middle Eastern spices, nuts & tomato-based kabseh sauce. Kabseh gravy served on the side (optional).

Moussaka (Vegetarian) v

Baked aubergine boats layered with tomatoes, peppers, chickpeas & onions in a rich tomato sauce.

Desserts

Traditional Lebanese Desserts to Share.

Baklawa g m n v

Delicate layers of filo pastry filled with walnuts, baked until golden and finished with fragrant syrup.

Coconut Basboussa m g n

Soft semolina cake infused with coconut & rose syrup.

Drinks

Juice

Orange, Apple, Carrot

Coffee

Latte, Cappuccino, Mocha

Tea

English Breakfast, Fresh Mint, Earl Grey

Our **À la carte menu** will not be available on this day.

Celery **c** Gluten **g** Milk **m** Nut **n**
Sesame **s** Vegetarian **v** Vegan **vg**