

Eastern Mediterranean

Starters (choose two)

Classic hummus: blend chickpeas, tahini, lemon juice, garlic, warm pita bread (vegan)
Baba ghanoush: smoky eggplant dip mixed with tahini, garlic, and lemon juice, warm pita bread (vegan)
Falafel: deep-fried balls made from ground chickpeas and spices, tahini & honey dressing (vegan)
Labneh with confit tomatoes (vegetarian)
Kibbeh, fattoush salad
Lebanese meat pie (sfeeha), muhammara
Lamb kofta, yogurt & cucumber dip

Main courses (choose two)

Classic moussaka: aubergine, potato, courgette, ground beef & lamb meat. (can be made vegetarian)
Confit celeriac, orange, chili, dill (vegetarian)
Greek dolmades: cabbage leaves stuffed with rice, mince beef and lamb meat, spices, tomato couscous
Chicken souvlaki, turkish rice (pilaf), grilled vegetables, garlic sauce.
Moroccan chicken or lamb tagine, flat bread
Pan seared sea bass, saffron velouté, shaved fennel, cocotte potatoes, baby leek
Slow cooked lamb shank, smoked crispy bacon, braised red cabbage, roast carrots & roast potatoes
Grilled octopus, saffron rice, aioli

Desserts (choose two)

Warm figs with honey & greek yogurt
Tiramisu
Walnut & pistachio baklava