

## Eastern Mediterranean

### Starters (choose two)

Whipped labneh, confit heirloom tomatoes, thyme, sumac oil, flatbread. (vegetarian)  
Smoky baba ghanoush, tahini, lemon, pomegranate jewels, toasted pine nuts, flatbread. (vegan)  
Grilled halloumi, warm Cypriot halloumi, honey, balsamic & fig reduction, fresh mint. (vegetarian)  
Harissa prawn skewers, seared king prawns, rose harissa, lemon-whipped feta. (gluten-free)  
Lamb kofta skewers, spiced minced lamb, salted cucumber & mint yogurt dip.  
Kibbeh & Fattoush, crisp lamb croquettes, gem lettuce, radish, sumac-pomegranate dressing.

### Main courses (choose two)

Slow roast lamb shank (kleftiko), garlic & thyme roast potatoes, traditional Greek salad.  
Pan-seared sea bass, saffron velouté, shaved fennel, cocotte potatoes, baby leek.  
Moroccan tagine (spiced slow-cooked chicken or lamb), apricot & almond couscous.  
Traditional vine-leaf dolmades, rice & spiced minced meat filling, warm lemon-herb emulsion.  
Classic moussaka, layered aubergine, potato, spiced minced beef & lamb, bechamel.  
(vegetarian option available)  
Charred aubergine & halloumi stack, spiced tomato fondue, crispy chickpeas, herb oil.  
(vegetarian)

### Desserts (choose two)

Warm figs, honey, cinnamon, thick Greek yogurt.  
Baklava selection, rose water & cardamon syrup.  
Cardamon & orange blossom panna cotta, chocolate shavings