
SAMPLE SET MENU | £25per head

STARTERS

Amina's marinated chicken wings, preserved lemon, saffron (GF)

Grilled squid, sumac, coriander, fresh lime (GF)

Courgette & fennel fritters (VG) (GF)

MAINS

Wild mushroom tagine - roasted pepper, red lentil, sweet potato, gremolata (V) (VG)

Lemon roasted chicken tagine - olive, saffron, potato, preserved lemon

Marinated lamb kebab - lazy wife spice, spinach, rosemary yoghurt, sumac,

Red onion & coriander salad, harrissa, pickles

DESSERTS

Fgs, pistachio, honey, lemon yoghurt ice cream (V)

Rhubarb compote, rhubarb, vanilla ice cream, basil (V)

Melon, macadamia ricotta, honey, hazelnut (V) (VG)

Social eating | **PARTY FOOD**

Confit duck pastilla, tzatziki, honey - £7

Amina's marinated chicken wings, preserved lemon, saffron (GF) - £8

Grilled squid, sumac, coriander, fresh lime (GF) - £7

Iberico ham & manchego croquettes, aioli, basil - £8

Merguez sausage, rosemary, fresh lemon (GF) - £37

Hummus, flatbread (GF) (V) (VG) - £4.5

Beetroot & black garlic dip, flatbread (V) (VG) - £5.5

Zaalouk - chilli, sesame, flatbread (V) (VG) - £6

Whipped feta, oregano oil, red onion, flatbread (V) - £6

Seared shell off king prawns, garlic, chilli (GF) - £12

Courgette & fennel fritters (GF) (V) (VG) - £7

Stuffed mackerel, pine nut, tomato, flatbread - £8

DRINKS PACKAGES

1 Hour sparkling reception - £15per head

1 Hour cocktail reception - £20per head

2 Hours unlimited beer, wine & soft drinks - £25per head

Bottles of wine, *including sparkling* - £24

Selection of 25 craft beers - £100

Sharing cocktails - £25
