

## *Starter options...*

- Mezze of hummus, baba ganoush, muhamarra + crudités
- Baked feta with oregano, roasted cherry tomatoes + locally made sourdough bread
- Caramelised onion tarte tatin with bitter raddiccio salad
- Asparagus on labneh with charred spring onion + hazelnut pesto
- Smoked salmon carpaccio with fried capers, herbs + rye bread

## *Main course options...*

- Butterflied Greek marinated leg of lamb with mint pesto
- Slow cooked Persian lamb with cumin, served with parsley salad
- Porchetta style pork belly with lemon, herbs + fennel
- Braised pork belly with soy, honey, ginger and star anise
- Pomegranate + honey glazed chicken
- Chicken supremes with wild mushroom + tarragon pan sauce
- Rare topside of beef with chimichurri sauce
  
- Harissa glazed cauliflower steak with lemony chickpeas
- Aubergine involtini stuffed with wild rice, baked in tomato, feta + oregano sauce
- Za'atar roast carrots with Greek yoghurt, tahini, pomegranate seeds + walnuts
- Mushroom shawarma with garlic + herb yoghurt

## *Pudding options...*

- Eton mess: meringues, whipped cream + sugar cured strawberries
- Black Forest chocolate pavlova, cherries + vanilla whipped cream
- Blackcurrant + basil fool, with shortbread finger biscuits
- Cardamom + mango creme brûlée
- Chocolate amaretto sunken cake with cream + amaretti crumbs