



Persian inspired menu
New Year's Eve 2016

To start

Mezze

Sigara bürek pezmir (Turkish feta pastry cigar), Lamb kefta, Spiced salted squid,
Citrus spiced salmon, Root vegetable cake, Beef meatball

With dips: Cacik (yogurt, cucumber, garlic, dill), Houmous and
Ezme (spicy tomato and pepper)

Eastern style spiced bread



Choice of main courses:

Lamb shank tagine

Harissa and preserved lemon roasted poussin

Ghelyeb mahi - Cod in tamarind and coriander sauce

Shellfish and saffron stew

Roasted butternut squash with feta, pickled chilli and spiced yogurt

ALL SERVED WITH:

Aubergine chermoula (roasted aubergine 'salsa')

Kisir (bulgur wheat salad)

Piyaz (white bean salad)



Choice of desserts

Spiced carrot, pistachio and almond cake

Rosewater cream

Cardamom poached pears

Honey mousse and honey comb

Baklava and tea

Persian style petit four and a spiced tea

Banana rice pudding

Toffee sauce



Minimum 2 courses

2 courses - Starter and main: £30

2 courses - Main and dessert: £26

3 courses - Starter, main and dessert: £35

Booking and food pre-order required for all guests

Booking on 01647 440242