

Honey — & — Smoke

Middle Eastern Grill

**Party menu – for groups of 10 or more
£40 per person – preordering required**

Mezze for the table to share

baba ganoush w seeded lavoush/falafel & tahini/tomato & citrus salad/msabaha – chickpeas w pepper & garlic sauce/burnt celeriac, chilli butter, sour cream & chives/charred pears, almond tahini, raw honey/ warm goats cheese, red onion, walnut & pomegranates/cauliflower florets with homemade amba & tahini/olives & pickles/Moroccan sourdough & Greek olive oil

Platters of 3 mains to share, chosen from the following...

Charred marinated octopus with lentil meshwiya
Whole Cornish mackerel, Iraqi tamarind & chilli sauce
Cornish Hake kofta with preserved lemons & herbs, matbucha
Chicken Shawarma, burnt pitta & green tahini
Lamb chops in tahini BBQ sauce & charred plums
Lamb kofta in the style of Adana, gigandes beans & goats yogurt
Short rib of beef, spiced quince glaze, pickled quince
Griddled manouri, aubergine & green herb salsa

Platters of 2 sides, chosen from the following...

Crispy burnt potatoes, basil & sumac dressing
Sweet potato in embers, almonds, date honey & spring onions
M'jadra, lentil rice with cumin and caramelized onions
Chopped salad – made to order, as it should be
Green leaves, orange blossom dressing, pistachios

Dessert

Canapé dessert selection for the table to share

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**Party menu – for groups of 10 or more
£34.5 per person - choose mains on night**

Mezze for the table to share

baba ganoush w seeded lavoush/falafel & tahini/tomato & citrus salad/msabaha – chickpeas w pepper & garlic sauce/burnt celeriac, chilli butter, sour cream & chives/charred pears, almond tahini, raw honey/ warm goats cheese, red onion, walnut & pomegranates/ cauliflower florets with homemade amba & tahini/olives & pickles/ Moroccan sourdough & Greek olive oil

Each choose your main from...

Cornish hake kofta with preserved lemons & herbs, matbucha sauce
Chicken shawarma, burnt pitta & green tahini
Lamb chops in tahini BBQ sauce & charred plums
Griddled manouri, aubergine & green herb salsa

Sides to share

M'jadra, lentil rice with cumin and caramelized onions
Green leaves, orange blossom dressing, pistachios

Dessert

Canapé dessert selection for the table to share