

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/hummus with tatbilla & tahini/burnt celeriac with chive sour cream
sweet potato in embers, almond tahini, date honey & spring onions/
cauliflower florets with homemade amba & tahini/olives & pickles/
Moroccan sourdough & Greek olive oil

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

Whole seabass filled with tarragon & fennel. Blood orange, fennel & chili salad
Charred marinated octopus with lentil meshwiya
Cornish Hake kofta with lemons & herbs, matbucha
Half a Poussin, preserved lemon, mint & yogurt
Lamb kofta in the style of Adana, gigandes beans & goats yogurt
Short rib of beef, spiced quince glaze, pickled quince
BBQ duck on sorrel & sumac flatbread, tomato, saffron & sesame sauce, toum
Roasted Romano peppers stuffed with manouri & vine leaves, with pine nut
vinaigrette

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/hummus with tatbilla & tahini/burnt celeriac with chive sour cream
sweet potato in embers, almond tahini, date honey & spring onions/
cauliflower florets with homemade amba & tahini/olives & pickles/
Moroccan sourdough & Greek olive oil

Each choose your main from...

Cornish Hake kofta with lemons & herbs, matbucha
Half a Poussin, preserved lemon, mint & yogurt
Lamb kofta in the style of Adana, gigandes beans & goats yogurt
Roasted Romano peppers stuffed with manouri & vine leaves, with pine nut
vinaigrette

Dessert

Canapé dessert selection for the table to share