

# Levantine Table

£47 PER PERSON

ALL DIETARIES CATERED | CHOOSE FOUR MEATS, FOUR VEGGIE/VEGAN OPTIONS & FOUR SALADS/SIDES | FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS & BOWLS |

## Meats

Lamb Kofta, Cumin, Coriander, Garlic, Parsley, Tahini Dip | Shish Tawook, Chicken Skewers, Garlic, Lemon, Yoghurt, Sumac Onions | Spiced Beef Shawarma, Beef Strips, Middle Eastern Spices, Garlic Sauce | Lamb Chops, Pomegranate Glaze | Chicken Musakhan Rolls, Sumac-Spiced Chicken Wrapped in Thin Flatbread, Yogurt Sauce | Kebab Halabi, Syrian-style Minced Beef & Lamb Kebab, Tomato Chili Pepper Sauce | Stuffed Lamb Shoulder, Spiced Rice, Nuts, Raisins | Harissa Chicken Thighs, Garlic, Lemon, Smoky Tomato Sauce | Beef Kibbeh, Fried Bulgur & Beef Croquettes, Spiced Ground Meat, Pine Nuts, Onion |

## Veggie/Vegan

Stuffed Bell Peppers, Spiced Rice, Lentils, Herbs | Falafel Platter, Crispy Chickpea Falafel, Tahini, Pickled Vegetables | Imam Bayildi, Aubergine, Tomato, Onion, Garlic, Olive Oil | Roasted Shawarma Cauliflower Florets, Turmeric, Cumin, Paprika, Tahini | Lentil & Chickpea Stew | Courgette Fritters, Mint Yoghurt Sauce | Roasted Sweet Potato & Harissa Hummus | Mujadara, Lentils, Caramelised Onion, Rice, Fresh Herbs, Crispy Shallots | caramelized onions, and rice, topped with fresh herbs and crispy shallots.

## Salads & Sides

Fattoush Salad, Fresh Vegetables, Crispy Pitta Chips, Sumac Lemon Dressing | Tabbouleh, Finely Chopped Parsley, Tomatoes, Mint, Bulgur Wheat, Lemon & Olive Oil Dressing | Cucumber & Yogurt Salad | Beetroot Salad, Roasted Beets, Orange Segments, Walnuts, Pomegranate Seeds, Tahini | Baba Ghanoush | Warm Flatbreads | Rice with Vermicelli, Butter | Za'atar Fries, Garlic Aioli | Sautéed Greens with Garlic & Lemon | Grilled Halloumi with Mint & Lemon | Muhammara, Spicy Red Pepper & Walnut Dip