



CELEBRATING JEWISH CUISINE

FINE DINING MENUS

All dishes are served on china with cutlery, and are double-wrapped for kosher purposes. Relevant serving and heating instructions are also provided.

CANAPÉS

A selection of four
(other quantities can be quoted)

STARTERS

MIDDLE EASTERN MEZZE (v), (p)

Tabbouleh, Falafel, House-Cured Pickles & Marinated Olives with Flatbread

SABICH (v), (p)

Roasted Aubergine Pieces served with Wild Rocket, Egg, Tahini Drizzle
with Pomegranate Molasses and Walnuts

LOX SALAD (p)

House Cured Salmon Served With Heritage Beetroots,
Lime & Cardamon (Soya) Cream Cheese, Baby Leaves and Bagel Croûtons

CHOPPED LIVER

Chicken Livers, Challa Toast and Mango Chutney

BRICK LANE

House Cured Salt Beef Pastrami served with Horseradish Aioli,
Baby Leaves, and Sweet & Sour Gherkin



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MAIN COURSES

CHRAYME (p)

Salmon in a Harissa marinade, served with Paprika Potatoes and French & Edemame Bean Mix

FRIDAY NIGHT DINNER

Harissa Chicken Breast marinated with Preserved Lemon,
served with Roasted New Potatoes and Heritage Carrots

FLANKEN

Hay-Smoked Short Ribs, Dukkah, Sweet Potato Purée and Pomegranate Jus,
with a side dish of Israeli Salad

SOFRITO

Lamb Shank Slow-Cooked and served with a Jewelled Couscous

COUSCOUS AUX SEPT LÉGUMES (v), (p)

Fine Couscous with Heritage Carrots, Chickpeas and Mixed Vegetables served with Jus



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DESSERTS

All (p), (v)

APPLE STRUDEL

CHOCOLATE FLOWER CAKE

CARAMEL HALVA TART

TARTE AU CITRON

CRÈME BRÛLÉE

SEASONAL FRUIT PLATE

DRINKS

HOUSE WINES

TEA/COFFEE WITH PETITS FOURS