



CELEBRATING JEWISH CUISINE

SEASONAL MENU

We offer a 3-course fine-dining meal, served on china with cutlery, at £95 per head.

Each course is sealed and clearly labelled with heating and serving instructions.

A basket of artisanal breads accompanies the meal.

Our team of chefs will match to any kitchen's menu, though you may wish to choose from our special menu for the season.

HORS D'OEUVRES

Lox Trio - Cured, Hot Smoked and Sweet Chilli Salmon with Celeriac (p)

Chopped Liver Parfait, Chicken Confit Rolls and Mango Onion Chutney

Caponata and Challah Toast (v) & (p)

ENTRÉES

Ballotine of Turkey with Fresh Herbs, Potato Rosti, Glazed Vegetables and Thyme Jus

Fisherman's Pie with Roasted Winter Vegetables (p)

Panfried Sea Bream with Roasted Beets and Mash (p)

Mushrooms with Spinach on Latkes (v) & (p)

DESSERTS

Spiced Honey Cake with Maple Syrup and Cranberries (v) & (p)

Seasonal Strudel with Crème Anglaise (v) & (p)

Sachertorte (v) & (p)

SUPPLEMENTS

Selection of four canapés - £20

China set of Coffee and Tea, with Petits Fours - £14.50

Kosher House Wine - Red, White and Rosé - £25 per bottle

Kosher Champagne - £75 per bottle