



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 Smoked Salmon with Kholorabi and Apple Remoulade (p)

Chopped Liver with Crispy Crackling, Chutney and Challa Toast

Charred Golden Cauliflower, Green Tahini, and Pomegranate (v) (p)

ENTRÉES

Honey-Glazed Turkey Breast with Ras El Hanout, Sweet Potato Purée, and Baby Vegetables

Slow-Cooked Lamb, Basil Mash, Baby Heritage Carrots and French Beans

Panfried Sea Bass, Israeli Couscous, Leeks, Black Olives and Sun-Dried Tomatoes (p)

Potato and Vegetable Layered Rosti with Garlic Mushrooms and Crispy Kale (v) (p)

DESSERTS

Fruits of the Forest Trifle (v) (p)

Seasonal Cherry Strudel with Vanilla Custard (v) (p)

Decadent Chocolate Whiskey Wedge (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