



CELEBRATING JEWISH CUISINE

BISTRO MENU 2019

We offer a 3-course meal, served on china with cutlery, at £80 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

Soup of the Day (p), (v)

Shakshuka (p), (v) - Poached Eggs in a Spicy Tomato Sauce

Heritage Beetroot Salad (p), (v) - Golden and Heritage Beets, Pickled Shallots, Pistachio and Dill Cream

Caesar Salad - Chicken Breast, Avocado, Creamy Dressing and Challa Croutons

Jewish Penicillin - Chicken Soup with Kneidlach Dumplings

ENTRÉES

Makhani Curry (p), (v) - Golden Cauliflower and Fragrant Basmati Rice

Salmon and Haddock Fish Cakes (p) with Crushed Peas, and Chunky Chips

Pescado Frito (p) - Battered Haddock, Sweet Potato Wedges and Crispy Kale

Chicken Schnitzel with Roasted New Potatoes and Vine Tomatoes

Hungarian Beef Goulash

DESSERTS

Fruit Crumble with Custard

Vanilla Crème Brûlée

Dark Chocolate Mousse

Seasonal Fruit Salad

SUPPLEMENTS

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

A full wine list is available on request