



CELEBRATING JEWISH CUISINE

## FINE DINING MENU 2019

We are pleased to offer two options: 2 courses for £75 and 3 courses for £95.  
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.

### CANAPÉS

A selection of four Chef's Choice £20 (other quantities can be quoted)

### HORS D'OEUVRES

CHARRED GOLDEN CAULIFLOWER, GREEN TAHINI, AND POMEGRANATE (v) (p)

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)

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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## ENTRÉES

POTATO AND VEGETABLE LAYERED RÖSTI (v)  
served with Mushrooms in Garlic and Crispy Kale

CHRAYME (p)  
Panfried Salmon in a Harissa Marinade, Potato Fondant and French Beans

FISH OF THE DAY (p)  
Served with Israeli Couscous, Leeks, Black Olives and Sun-Dried Tomatoes

FLANKEN  
Braised Short Ribs in Pomegranate Jus, Sweet Potato Purée, Potato Fondant, Baby Vegetables

FRIDAY NIGHT DINNER  
Harissa Chicken Breast marinated with Preserved Lemon,  
served with Potato Fondant and Heritage Carrots

SOFRITO  
Moroccan Lamb Shank with Jewelled Couscous

## DESSERTS

TARTE AU CITRON  
CHOCOLATE TART  
APPLE STRUDEL WITH VANILLA CUSTARD  
SEASONAL FRUIT PLATE

## 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*