



CELEBRATING JEWISH CUISINE

SEASONAL FINE DINING MENU 2021

We are delighted to offer a specially designed formal fine dining meal, plated on fine china at £95 for three courses and £75 for two courses, to be served at your celebrations this year.

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

A basket of artisanal breads and kosher cutlery also accompany the meal.

For larger parties, our team of chefs can match to any kitchen's menu.

Please request our kosher wine list and bowl food and canapés package.

HORS D'OEUVRE

Charred golden cauliflower, pomegranate, pinenuts, and tahini (vegan) (gf)

Lox smoked salmon with kohlrabi and apple remoulade (gf)

Chopped liver with crispy crackling, chutney and gingerbread

ENTRÉES

Stuffed pumpkin, with aromatic couscous and fresh herbs (vegan)

Turkey roast, crunchy roast potatoes, gravy, baby parsnips and carrots (gf)

'Chrismukkah' latke burger – beef burger with potato latke buns

Fish tagine – cod, giant couscous and fish jus

DESSERTS

(all parev and vegetarian)

Layered chocolate trifle (vegan)

Poached pears, streusel crunch, vanilla bean custard, star anise (vegan)

Baked vanilla doughnut, fruit compote (gf)



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SUPPLEMENTS

Selection of four savoury canapés – Chef's choice	£20.00
Kosher mince pies with tea and coffee	£14.50
Assiette of seasonal petits fours	£16.00
Kosher House Wine, Half bottle - white, red	£13.95*
Kosher House Wine - white, red or rose	£25.00*
Kosher Champagne per bottle	£75.00*

**excluding VAT*

Subject to the availability of ingredients