



CELEBRATING JEWISH CUISINE

### SEASONAL FINE DINING MENU 2023

We offer a 3-course fine dining meal plated on fine china at £99.50 per head – suitable for reheating in an oven. 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 (minimum five covers).

Please ask for our full kosher wine list, as well as our bowl food and canapé packages.

### HORS D'OEUVRE

Holiday Spiced Creamy Carrot & Sage Soup, Garlic Pitta Croutons (Vegan) (GF)

Lox Salmon, Heritage Beets, Whipped Dill Yoghurt, Bagel Chips  
*(Vegan version available without Lox Salmon)*

Liver Pâté, Crispy Crackling, Mango Chutney, Gingerbread

### ENTRÉES

Mushroom & Sweet Potato Wellington Pie, Wilted Winter Greens and  
Baby Seasonal Vegetables, Onion Gravy (V)

Traditional Turkey Roast, Crunchy Roasted New Potatoes,  
Glazed Baby Parsnips and Carrots, Gravy (GF)

Panfried Seabream, Steamed Spinach with Preserved Lemon,  
Olives & Tomato Salsa, served with a Pomme Purée (GF)

### DESSERTS

All (parev), dairy free

Chocolate Whiskey Wedge

Poached Pears, Streusel Crunch, Crème Anglaise, Star Anise (Vegan)

Vanilla Mille Feuille, Cherries & Lemon Zest

### SUPPLEMENTS

#### CANAPÉS

A selection of four chef's choice £25 (other quantities can be quoted)

#### HOUSE WINE

Half bottle £14.95 plus VAT – Bottle £30 plus VAT

#### CHAMPAGNE

Bottle £85 plus VAT

TEA/COFFEE WITH PETITS FOURS £16