



CELEBRATING JEWISH CUISINE

AUTUMN FINE DINING MENU

We are delighted to offer a specially designed formal fine dining meal, plated on fine china at £99.50 for three courses and £75 for two courses; vegetarian and vegan, three courses £79.50 and two courses £65. 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.

STARTERS

FALAFEL

Egg enrobed in Falafel, Wild Rocket, Pickled Kohlrabi and Green Tahini
(Parev, Vegetarian)

CHATZILIM

Roasted Miso Aubergine, Babaghanoush, Pomegranate
(Parev, Vegan, Gluten-Free)

BRICK LANE

House-cured Salt Beef, Horseradish and Mustard Aioli, Baby Leaves,
Rye Bread Croûtons, Sweet & Sour Gherkin

JEWISH PENCILLIN

Our award-winning Chicken Soup with Giant Kneidlach Dumpling and Baby Carrots

TIAN OF SMOKED SALMON

with Avocado and Tomato Salsa
(Parev, Gluten-Free)

ROASTED CHICKEN SALAD

with Butternut Squash, Radicchio, Orange Slices and Pomegranate Seeds, Honey Dressing
(Gluten-Free)

MAIN COURSES

RÖSTI

Aubergine & Potato Rösti, served with Leeks, Mushrooms and Crispy Kale
(Parev, Gluten-Free)

CHRAYME SALMON

Baked Salmon in Chrayme Sauce served with Herbed Couscous & Chickpeas
(Parev, Gluten-Free)

FLANKEN

Braised Short Ribs in Pomegranate Jus, Celeriac Purée, Potato Fondant, Baby Vegetables
(Gluten-Free)



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MAIN COURSES

FRIDAY NIGHT DINNER

Harissa Chicken Breast, Potato Fondant, Honey Glazed Baby Carrots and Parsnips, Gravy

PARGIOT

Chargrilled Thyme and Rosemary Chicken Thighs, Potato Pave, Sumac Shallot and Grilled Tomato
(Gluten-Free)

ZEROA

Slow-Roasted and Braised Lamb shank, Pomme Puree & Spring Onion, and Sweet Red Cabbage
(Gluten-Free)

DESSERTS

All Parev, Dairy Free and Vegetarian

APPLE CRUMBLE TART

with Vanilla Custard

CHERRY STRUDEL

with Cherry Compote

WHITE CHOCOLATE SWISS ROULADE

with Red Currants

(Gluten-Free)

DARK CHOCOLATE CONCORDE

(Gluten-Free)

AUTUMN FRUIT PAVLOVA

Meringue, Figs & Blueberries, Whipped Cream & Pomegranate

(Gluten-Free)

SUPPLEMENTS

CANAPÉS

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

HOUSE WINES

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

CHAMPAGNE

Bottle £85 plus VAT

TEA/COFFEE WITH PETITS FOURS £16