



CELEBRATING JEWISH CUISINE

BISTRO MENU 2020

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)

Middle Eastern Mezze (p), (v) - Tabbouleh, Falafel, House-Cured Pickles & Marinated Olives with Flatbread

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

ENTRÉES

Makhani Curry with Fragrant Basmati Rice (p), (v)

Panfried Fish of the Day, Sweet Potato Wedges and Crispy Kale (p), (v)

Chicken Schnitzel with Roasted New Potatoes and Vine Tomatoes

Chitarnee - Tandoori Chicken and Pilaf Rice

DESSERTS

Apple Tart with Vanilla Custard

Vanilla Crème Brûlée

Chocolate Babka, Strawberries and Crème Anglaise

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