



CELEBRATING JEWISH CUISINE

## SEASONAL FINE DINING MENU 2020

We are delighted to offer a specially designed formal fine dining meal, plated on fine china at £95 per head, 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

Golden Cauliflower, Pomegranate, Pinenuts and Tahini (vegan) (g/f)

Lox Smoked Salmon with Kholrabi and Apple Remoulade (g/f)

Chopped Liver with Mango Chutney and Gingerbread

### ENTRÉES

Stuffed Peppers with Jewelled Quinoa (vegan) (g/f)

Panfried Sea Bass, Steamed Spinach with Preserved Lemon and Olives, Fragrant Rice (g/f)

Honey-Glazed Turkey Breast, Gravy, Baby Parsnips and Carrots, and Crunchy Roasted Potatoes

### DESSERTS

Babka Chocolate Brioche & Butter Pudding, Orange Zest Custard

Spiced Apple Strudel, and Vanilla Custard

Sachertorte – layered chocolate & apricot cake, served with apricot compote (g/f)

*Subject to the availability of ingredients*



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## SUPPLEMENTS

Selection of four savoury canapés – Chef’s choice	£18.00
Kosher mince pies with tea and coffee	£14.50
Assiette of seasonal petits fours	£12.00
Kosher House Wine, Half bottle - white, red	£15.00*
Kosher House Wine - white, red or rose	£28.00*
Kosher Champagne per bottle	£90.00*

*\*Including VAT*