

Menu

JANE & JAMAL'S WEDDING BREAKFAST | 30.11.24

MEZE

HOUMOUS

TED'S TIPPLE - TZATZIKI

BABA(Y)JANE GHANOUSH

ESME

FALAFEL

WARM HALLOUMI & HONEY

JAMAL'S FAVOURITE - STUFFED VINE LEAVES

BLACK OLIVES

SERVED WITH A SELECTION OF TRADITIONAL FLATBREADS

THE MAIN EVENT

THREE NORTH AFRICAN INSPIRED TAGINES:

-CHICKEN WITH PRESERVED LEMONS, FRAGRANT SAFFRON AND GREEN OLIVES

-SLOW-COOKED LAMB IN A RICH, RAS EL HANOUT SPICED SAUCE WITH
DRIED APRICOTS, LEMON ZEST, GARLIC AND TOASTED ALMONDS

-VIBRANT VEGETABLE TAGINE

ALL ACCOMPANIED BY WILD RICE AND LAUREN'S FAVOURITE -

MEDITERRANEAN STYLE SALAD

SWEET TREATS

-SERIOUSLY SMOOTH PANNA COTTA

-THIS ONE'S FOR YOU NOAH - APPLE CRUMBLE INFUSED WITH SWEET
AUTUMNAL SPICES, SERVED WITH KATIE'S FAVOURITE - CREAMY CUSTARD

-SUPER FUDGY, DELICIOUSLY WICKED (EVEN BY RAFFY'S STANDARDS)

CHOCOLATE BROWNIE

