



THE DINNER

STARTER

Roasted Pumpkin Velouté D N

Slow-roasted pumpkin blended into a silky velouté, gently perfumed with nutmeg and cinnamon.

SHARING STARTERS

Levantine Beef & Lamb Meatballs D G

Hand-rolled beef and lamb meatballs glazed with pomegranate and cherry molasses, served over whipped labneh and finished with fresh parsley.

Puy Lentil & Celeriac Salad

Tender French Puy lentils with finely julienned celeriac and aromatic herbs, dressed with a fragrant black truffle vinaigrette.

Caramelised Onion & Emmental Tart D G

Slow-caramelised onions with thyme and melted Emmental, baked in a crisp, buttery pastry shell.

Smoked Salmon & Lemon Labneh D F

Delicately smoked salmon with dill, capers, and red onion, served alongside lemon-infused labneh.

PLATED MAIN COURSE CHOICE OF ONE

Vegetarian Winter Pithivier D

Golden puff pastry filled with creamed spinach, artichoke, and cheese, served with roasted winter root vegetables and nutmeg-infused mashed potatoes.

Black Angus Beef Tagliata D

Grilled prime Black Angus beef finished with garlic and parsley butter, served with nutmeg-infused mashed potatoes and roasted winter root vegetables.

Firewood Rotisserie Corn-Fed Chicken Capon D

Whole corn-fed chicken slowly rotisserie-roasted over firewood with mandarin and rosemary, served with rich jus, nutmeg-infused mashed potatoes, and roasted winter root vegetables.

Black Cod Pithivier D G F

Flaky black cod with spinach and winter root vegetables encased in delicate puff pastry, served with nutmeg-infused mashed potatoes.

PLATED DESSERT

Chocolate fondant D N G

Warm chocolate fondant with a molten centre, served with crème anglaise, cinnamon, and vanilla ice cream.