

***This Mezze menu is based around the wonderful Lebanese tradition of sharing flavours. All invitees will receive every dish listed on the menu.***

***The night will include a welcome drink of your choice, followed by a three course meal of mezze, grills and traditional desserts.***

### **Sayadieh**

Seasoned Fresh Cod Fillet on the grill with a fragrant glaze, topped with crispy onions, pine nuts and aromatic rice

**- TOGETHER WITH -**

#### **Mixed Meat Grill**

Shish Taouk and Kafta Meshwi accompanied by some freshly grilled tomatoes; served with mixed salad on the side

**- ALTERNITAVELY -**

#### **Vegetarian Dish**

Choice of any vegetarian dish to your liking

### **Hommus (v)**

Chickpea dip with tahini, lemon and olive oil

### **Moutabal (v)**

Smoked aubergine dip with tahini, lemon and olive oil

### **Tabouleh (v)**

A fresh mix of chopped parsley, mint, tomatoes and crushed wheat, topped with lemon juice, onion and olive oil

### **Batata Harra (v)**

Sautéed Potatoes with chillies, fresh coriander and peppers

### **Cheese Rakakat (v)**

Crispy Spring Rolls filled with mozzarella, feta and herbs

### **Lamb Sambousek (pn)**

Pastries filled with strained yoghurt, minced lamb and topped with fresh pine nuts

### **Calamari**

Fried Calamari with a hint of lemon and tartar sauce

### **Soujuk Bil Banadoura**

Traditional home-made spicy lamb sausages, tomatoes, parsley and topped with lemon juice

***We will top the night off with a surprise entertainment act to get you all up and dancing!***

***The evening will be £40 p/p and dinner service will start around 7:00 pm.***

***Main-Courses***

***Starters***