

A Bespoke Dining Experience with Georgina

Feasting Style Middle Eastern Inspired Menu

Starters

- Smoky Aubergine Babaganoush (vg)
- Whipped Feta with Foney and Za'atar (v)
- Homemade Flatbreads (vg)
- Falafel with Tahini Sauce (vg)
- Grilled Halloumi with Pomegranate Molasses (v)

Mains (Sharing Platter)

- Spiced Koftas, Muhammara Base
- Aubergine and Tomato Stew (vg)
- Monkfish Kebabs with Saffron and Lemon (pesci)
- Persian Jewelled Rice (with pistachios, cranberries, orange zest – vg)
- Cucumber Yoghurt Dip (v)

Desserts

- Sharing Style Dark Chocolate Mousse with Fruit Platter
- Tahini Brownies
- Baklava Bites
- Baked Peaches with an Orange Blossom Cream