



CARMEL

Sample Festive Feasting Menu

£75 per person | For groups of 8+

Sharing menu, supplements must be taken by the whole table.

Aperitif - Tahini oleo martini / vodka, vermouth, tahini

Za'atar flatbread | Marinated olives | Tahini & fermented chilli

add Maldon oysters, black tahini, fermented chilli, herb oil - £4.5 each

Chicory & walnuts salad, feta, rocket, pomegranate

Chicken liver pate, apple & saffron chutney, grilled bread

Cured sardines, ratte potatoes, soured cream, pickled shallots, oregano

Hispi cabbage, labneh, ras el hanout oil, macadamia dukkah

'Nduja prawns a la plancha, courgette tzatziki, garlic crisps, lemon

Seered beef carpaccio, sumac tomato onions, tahini, pomegranate molasses

Lamb mechoui, fig & prune jam

Urfa chilli chicken

Wild spinach & root veg braised chickpeas, xigolo cheese

add Orange & chilli duck - £8 per person

Roasted parsnips | Grilled broccolini | Merinda tomato salad

add Christmas trimmings - £5 per person

Merguez in blankets | Grilled Brussels sprouts, bacon crumb & tahini

Orange scented labneh mousse, mulled quince, pistacho & rose

add House-made spiced coffee liqueur & cardamom - £5 per person

Flatbread and pastry flour are supplied by Wildfarmed, who prioritise soil health and biodiversity when sourcing their flour from across the UK and France. Our seasonal fruit and vegetables come from Smith & Brock who carefully source from the best markets and farmers in Europe and Great Britain.

Sustainable fish and seafood is delivered daily by James Knight with more than 100 years of experience in the industry and a focus on sustainability.

Our beef and lamb is selected from family run and environmentally friendly farms by H.G. Walter.

Please inform a member of the team if anyone in your party has a food allergy.

We take caution to prevent cross-contamination, however we cannot ensure the absence of allergens in our food