



**PURIM FEAST MENU 2026**

**3 COURSE SET MENU**

**85** per person

**MAGICIAN FROM 6-9PM**

MINI CHALLAH ROLLS

**STARTERS**

Carrot & Ginger Soup (vg)

Sesame Tuna Carpaccio, Cucumber Ribbon & Pomegranate Reduction (gf)

Spring Herb Salad & Spiced Chickpeas (vg)

Duck & Herb Crispy Rolls, Sweet Chilli Sauce

Foie Gras Pate, Fig Jam & Toasted Challah (+10 supplement)

**MAINS**

Roasted Lamb Shoulder, Chickpeas & Greens, Pistachio Gremolata (n)

Chargrilled Chicken Breast, Bulgur, Apricot & Herb Salad

Seared Duck Breast, Roasted Carrots & Greens, Orange Jus

Pepper Crusted Rib Eye 300g, Potato Dauphinoise & Charred Broccoli, Fig Jus (+12 supplement)

Pan Seared Sea Bass, Peas & Courgette, Lemon Herb Emulsion (gf)

**SIDES**

Chef's Vegetable Selection (vg, gf)

**DESSERTS**

Lemon Tart & Berry Compote (v)

Warm Chocolate & Pistachio Brownie, Orange Sorbet (v)

Poached Pear, Spiced Red Wine, Vanilla Ice Cream (v)

Acarigua Single Origin 70% Chocolate Pot Ganache & Raspberry Sorbet (+2 supplement) (gf,v)

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Fresh Mint Tea

*A discretionary 15% service charge will be added to your bill  
Please inform your server if you have any allergies or dietary needs  
N-Nuts, Vg-Vegan, V-Vegetarian*

