

# your menu

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CHEF  
Shireen Reilly

## Full Course

### Canapes:

Cured salmon, brioche, taramasalata, cucumber, dill, orange

Arancini, dry tomatoes, olives, mozzarella, ricotta salata

### Shared Entrees:

Village bread, zaatar, eggplant, herbs labneh, marinated olives

Sardines, charred tomatoes, olive tapenade, vine leaves

Cocktail prawns, preserved lemon, tarragon aioli

### Shared Mains:

Heirloom tomatoes, watermelon, basil, Persian feta, sumac

Roast potatoes, lemon chilli salt

Spatchcock, charred grapes, tarragon, verjuice

Lamb cutlets, Tahini, pomegranate, preserved lemon

### Dessert:

White chocolate yoghurt cremoux, macerated fruits, sesame praline, puff pastry



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V - vegetarian, VG - **vegan**,  
GF - gluten free, DF - dairy free