

SOUKITCHEN

DECEMBER PARTY MENU OPTIONS

Fixed price menus

- £20** - Chefs' mezze selection.
(Selection of delicious and varied mezzes, dips, salad and flatbreads.)
No pre-order is required as the chefs send out a seasonal selection to suit everyone's needs.

- £23** - Dips and flatbread to share to start.
Followed by a choice of 4 mains (listed below).
Mains ordered in advance.

- £28** - Mezze selection to share for starters. Followed by a choice of 4 mains as above.
Mains ordered in advance.

- £32** - Mezze selection, choice of 4 mains, choice of desserts.
Mains and desserts ordered in advance.

For an extra £5 a head, a prosecco reception can be added to any of the above options.

Available between 12^{PM} - 3^{PM} / 5.30^{PM} - 8.30^{PM} from 1st - 23rd December
Compulsory menu for tables of 12 and above.
Discretionary service charge will be added to tables of 10 or more.

AVAILABLE IN CLIFTON ONLY



MAINS

Autumn vegetable tagine, preserved lemon
+ stone fruits, chickpeas, seasoned yoghurt + cracked
walnuts, Moroccan couscous

Zatar duck leg, pomegranate + walnut
fesenjan, shaved fennel, blood orange + mint
salad, rice pilaf + burnt butter

Ghaleyeh maygoo Persian seafood stew:
Fresh market fish fillet, black shell-on tiger prawns,
mussels, saffron, tamarind, fenugreek, coconut, spiced new
potatoes

Crispy slow roasted Mechoui mutton, golden
spiced 'cauliflower couscous', sultanas + toasted almonds,
charred butternut, yoghurt + chilli burnt butter

*Allergens: All of the mains can be made gluten free, dairy
free and nut free. However, you will need to make us aware
of these alterations with your pre-order. If you would like
information on any other allergens please do get in contact.*

DESSERTS

Winter spiced dark chocolate torte,
labne + carob cream

Greek yoghurt panna cotta,
saffron + quince puree, toasted almonds