






The Cinnamon Stick Festive Menu £29 per person



Indulge in all of the delicious mezze selection, then choose one dish from our mains and one dessert.




Starter



A mixed mezze plate of our Chef's special selection of dishes, served with mixed pickles & Lebanese flatbread (or carrot and cucumber sticks for a GF option):



Houmous    chickpea based dip

Moutabel    grilled aubergine, garlic & tahini dip

Falafel   fritters of blended chickpeas, onion, coriander & cumin

Warak Inab    vine leaves stuffed with rice, tomato, onion & parsley

Zahra Maqlia   fried cauliflower with a tahini dressing

Fatayer Sebanikh   pastry parcels stuffed with spinach & onion

Main

Chicken Shawarma 

Mixed spice & lemon marinated chicken breast strips with mixed pickles and Lebanese flat bread (or GF option without flatbread)

Mixed Grill 

Two meat skewers; Chicken Shish Taouk and Lamb Kofta Kebab, served with rice & yoghurt & cucumber

Fetteh Makdous

Aubergine stuffed with minced lamb, cooked in a tomato & herb sauce, added to a bed of toasted flatbread croutons and covered in warm tahini sauce

Majedera 

Black lentils cooked with cracked wheat, topped with fried onion & served with yoghurt & cucumber

Lebanese Moussaka   

Grilled aubergine stewed with onion, tomatoes, chickpeas and sweet peppers & served with rice

Dessert


Mixed Baklava pastries  



Rich, sweet pastries made of layers of filo, chopped nuts and honey syrup

Namoura 

A baked semolina cake, doused with rose water sugar syrup and served warm with vanilla ice cream

Ice cream

 Cinnamon, vanilla, strawberry, chocolate with chocolate wafer curl

  Pistachio with chocolate wafer curl