

Three Course Menu

First Course

Smoked Eggplant Soup With Sheep's Feta, Cumin and Coriander Oil Served with Freshly Baked Bread

Second Course

Succulent Grass Fed Lamb Chops Marinated in Mint, Chili and Coriander served with a Smokey Chermoulah and Balsamic Roasted Red Onion

Dessert

Pomegranate Eton Mess with Pistachio and Cardamom

PRICES PER PERSON \$580