

Menu

Feast of the Forgotten East

(This is a draft menu, if you have any dietary concerns please contact the Steward)

Platters and Entree

Dates, grapes and assorted fruits

Bread and dips (such as beetroot, hummus, eggplant and yogurt)

A variety of olives

Fried cheese cubes

Fried meatballs

Contains: Beef mince, fried onions, spices

Omelettes

containing eggs, and eggplant (onion and cheese)

Bazzmawurd

A kind of Bagdihi entree, which is essentially a delicious gigantic burrito. It was popular in 1500s Baghdad, and was served at the beginning of feasts.

If you want a vegetarian option, tell us and we will serve you one sans meat.

Contains:

Chicken, walnuts, lemon, basil, mint, fried onions

First Course

Chicken cooked with seville oranges

A delicious and hearty stew/curry, non spicy that is surprisingly delectable. It has a strong flavour that does not overwhelm the palate.

Contains:

Chicken, almonds, oranges, onion and spices/herbs

Jannaniyya (v)

It is a tasty soup that is sure to warm you up. It has two options of ingredients and we have chosen the spring version, as it will refresh you.

Contains lettuce, fennel, peeled fresh fava beans, spinach, Swiss chard, fresh cilantro, cheese, and eggs.

Optional side dish

Couscous

Containing: couscous

Second Course:

Meat stew with caramelized onions

A scrumptious filling stew that will leave an amazing taste in your mouth.

Beef, onions, vinegar, honey, and spices/herbs

A Muzawwara (v)

A lentil dish, that is unlike any other that you have ever eaten.

lentils, cider vinegar, lettuce and chard as well as spices/herbs

Desert

Cheese and flour cake

Cheese, eggs, flour salt, as well as assorted herbs/spices.

Candied Citron

Contains: Citron and sugar

Qatif:

Essentially a period version of Baklava.

eggs, flour, oranges and spices

Twice cooked sugar cookies

Contains:

Flour, sugar, butter and spices.

Honeyed dates:

Contains: honey, and dates.

Fruit