serra

NEW YEAR'S EVE

295 per guest

FOR THE TABLE

Bread, Whips and Dips
za'atar pitta, focaccia, ezme, whipped barrel-aged feta

STARTER

Mediterranean Platter
Cornish lobster salad, verbena harissa, Louet Fessier oysters, red prawns, scallop carpaccio, mussel & saffron escabeche

Caviar 30g
Golden Oscietra (125 supplement)
Beluga Caviar (296 supplement)

INTERMEDIATE

Giouvetsi
parmesan, orzo, white truffle

MAIN

Stuffed Norfolk Black Chicken
slow roast leg shawarma

Line Caught Wild Bass
preserved lemon, barberries

Baked Saffron
walnut, pomegranate rice

Feta
sivri peppers, pickled cucumber, black olive

Spiced Red Cabbage Slaw

Lavash & Cacik

DESSERT

Todini Lemon Tart Souffle
pistachio & rose baklava