

Lebanese Feast

an evening of lebanese flavours

Saturday October 30th

Bookings from 6:00pm - 9:00pm

Mezza

Hommos

Chickpea purée with tahine and lemon juice

Hommos B'lahme

Chickpea purée with lamb and pine nuts

Moutabal Baba Ghanouj

Grilled aubergines puree mixed with sesame paste (tahine), and lemon juice

Tabbouleh

Parsley salad with tomato, fresh mint, onion, cracked wheat, lemon juice and olive oil dressing

Loubieh B'zeit

French green beans cooked with tomato, onions and olive oil

Labneh

Strained yoghurt served with olive oil and dried thyme

Kabis

Mixed mediterranean pickles

Moujaddarah

Purée of lentil and rice topped with fried onion

Moussaka

Fried aubergines baked with tomato, onion, chickpeas and sweet peppers

Fatayer B'sabanekh

Baked Lebanese pastry filled with spinach and onions, lemon, olive oil, pine kernels and summac

Halloum Mishwi

Grilled halloumi Cheese

Batata Harra

Cubes of potatoes sautéed with garlic, coriander, sweet pepper and chilli, topped with fried vegetables

Soujok

Home-made Lebanese spicy sausages, sautéed in lemon

Jawaneh

Charcoal-grilled marinated chicken wings served with garlic sauce

Vegetable Platter

Freshly cut carrots, cucumber, tomato, lettuce palm and marinated olives

Main

Mixed Grill

Charcoal-grilled skewers of seasoned minced lamb, marinated lamb and chicken cubes, served with garlic sauce

Maghmour

Aubergine Stew

Served with Fattoush

Lettuce, tomato, cucumber, mint, onion, radish, summac and toasted Lebanese bread with lemon and olive oil dressing

Lebanese Rice

Vermicelli rice

Desserts

Mouhallabieh

Lebanese milk pudding, topped with rosewater syrup and sprinkled with pistachios

Fresh Fruit Salad

with cream

Baklawa

Selection of miniature traditional Lebanese pastries filled with nuts and syrup

Coffee or Tea

£20.00 per head

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