BUBALA

THE FESTIVE SPREAD

£55PP

Pickle plate

Laffa bread (NGF)

Labneh, confit garlic, za'atar (V)

Hummus, mango, lime leaf oil

Saffron braised Fennel, apple, gordal olive, tahini

Oyster mushroom skewers

Falafel, tahini, amba, za'atar, sumac onions

Halloumi, cranberry & sage (V)

Brussels sprout, pink grapefruit & walnut (*)

Onion Squash, chesnut, orange blossom brown butter (V)

Spring cabbage, baharat, date, tahini (NGF)

Lemon & pepper fried jerusalem artichokes

Radicchio, roast grape, Sunflower seed

Confit potato latkes, toum (V)

Salted caramel truffles (V)

NGF = Not gluten free | V = Vegetarian | * = Nut free upon request

All dishes vegan & gluten free unless stated. If you have any specific dietary requirements or require allergy information, please ask your server. Please be aware that foods containing allergens are prepared and cooked in our kitchen.

BUBALA

THE FESTIVE FEAST

£70PP

Blanc de Blancs Brut drinks reception

Pickle plate
Laffa bread (NGF)
Labneh, confit garlic, za'atar (V)
Hummus, mango, lime leaf oil
Saffron braised Fennel, apple, gordal olive, tahini

Oyster mushroom skewers
Falafel, tahini, amba, za'atar, sumac onions
Halloumi, cranberry & sage (V)
Brussels sprout, pink grapefruit & walnut (*)

Onion Squash, chesnut, orange blossom brown butter (V)
Spring cabbage, baharat, date, tahini (NGF)
Lemon & pepper fried jerusalem artichokes
Radicchio, roast grape, Sunflower seed
Confit potato latkes, toum (V)

Saffron malabi, pistachio, pomegranate (*)
Chocolate crémeux, tahini, cocoa nib (V)

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BUBALA

THE FESTIVE BANQUET

£95PP

Blanc de Blancs Brut drinks reception

Pickle plate

Laffa bread (NGF)

Hummus, mango, lime leaf oil

Baba ganoush, curry leaf, pine nuts (*)

Black Venus rice, chestnut & raisin dolma

Oyster mushroom skewers

Celeriac Shawarma Skewer

Halloumi, cranberry, sage (V)

Brussels sprout, pink grapefruit & walnut (*)

Cauliflower shawarma

Brined & fried cauliflower, hawaij onions, pickled carli peppers, tahini, red shatta, amba. Served with butter lettuce & mini laffa

Lemon & pepper fried jerusalem artichokes

Confit potato latkes, toum (V)

Saffron braised fennel, apple, gordal olive, tahini

Saffron malabi, pistachio, pomegranate (*)

Chocolate crémeux, tahini, cocoa nib (V)

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All dishes vegan & gluten free unless stated. If you have any specific dietary requirements or require allergy information, please ask your server. Please be aware that foods containing allergens are prepared and cooked in our kitchen.