

BUBALA

The Festive Spread

£55pp

Pickle plate

Laffa bread (ngf)

Hummus, burnt butter (v)

Labneh, confit garlic, za'atar (v)

Saffron braised Fennel, apple, gordal olive, tahini

Oyster mushroom skewers

Falafel, tahini, amba, sumac onions

Halloumi, cranberry, sage (v)

Sprout & Citrus salad

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

Lemon & pepper fried Jerusalem artichokes

Kalibos cabbage, baharat, date, tahini (ngf)

Confit potato latkes, toum (v)

Radicchio, roast grape, Sunflower seed

Festive Fudge

ngf = NOT gluten free v = vegetarian * = nut free upon request

All dishes vegan unless stated otherwise
Please inform us if you have any allergies

BUBALA

The Festive Feast

£70pp

Blanc de Blancs Brut drinks reception

Pickle plate

Laffa bread (ngf)

Hummus, burnt butter (v)

Labneh, confit garlic, za'atar (v)

Saffron braised Fennel, apple, gordal olive, tahini

Oyster mushroom skewers

Falafel, tahini, amba, sumac onions

Halloumi, cranberry, sage (v)

Sprout & Citrus salad

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

Lemon & pepper fried Jerusalem artichokes

Kalibos cabbage, baharat, date, tahini (ngf)

Confit potato latkes, toum (v)

Radicchio, roast grape, Sunflower seed

Saffron malabi, pistachio, pomegranate (*)

Chocolate crèmeux, tahini, cocoa nib (v)

ngf = NOT gluten free v = vegetarian * = nut free upon request

All dishes vegan unless stated otherwise
Please inform us if you have any allergies

BUBALA

The Festive Banquet

£95pp

Blanc de Blancs Brut drinks reception

Pickle & crudité plate

Laffa bread (ngf)

Hummus, mango, lime leaf oil

Labneh, confit garlic, za'atar (v)

Baba ganoush, curry leaf, pine nuts (*)

Halloumi, cranberry, sage (v)

Oyster mushroom skewers

Celeriac Shawarma Skewer

Sprout & Citrus salad

Cauliflower shawarma

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

Lemon & pepper fried Jerusalem artichokes

Confit potato latkes, toum (v)

Radicchio, roast grape, Sunflower seed

Saffron malabi, pistachio, pomegranate (*)

Chocolate crémeux, tahini, cocoa nib (v)

ngf = NOT gluten free v = vegetarian * = nut free upon request

All dishes vegan unless stated otherwise
Please inform us if you have any allergies