

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)

Sprout & Citrus salad

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

Lemon & pepper fried jerusalem artichokes

Kalibos cabbage, baharat, date, tahini (NGF)

Radicchio, roast grape, Sunflower seed

Confit potato latkes, toum (V)

Salted caramel truffles (V)

All dishes vegan & gluten free unless stated

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

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)

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)

All dishes vegan & gluten free unless stated

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BUBALA

THE FESTIVE BANQUET

£95PP

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

Celeriac Shawarma Skewer

Halloumi, cranberry, sage (V)

Sprout & Citrus salad

Cauliflower shawarma

Brined & fried cauliflower, hawajj onions, pickled carti 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 crèmeux, tahini, cocoa nib (V)

All dishes vegan & gluten free unless stated

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