

BUBALA

THE SPREAD

£55PP

Pickle plate

Laffa bread (NGF)

Labneh, confit garlic, za'atar (V)

Hummus, mango, lime leaf oil

Baba ganoush, curry leaf, pine nuts (*)

Oyster mushroom skewers

Smacked cucumbers, tahini, chilli crunch

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

Halloumi, chamomile & fennel honey (V)

Spring cabbage, baharat, date, tahini (NGF)

Lemon & pepper fried jerusalem artichokes

Honeypatch squash, chestnut, orange blossom brown butter (V)

Romaine lettuce, sunflower seed, shallot, sorrel

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 FEAST

£70pp

Blanc de Blancs Brut drinks reception

Pickle plate

Laffa bread (NGF)

Labneh, confit garlic, za'atar (V)

Hummus, mango, lime leaf oil

Baba ganoush, curry leaf, pine nuts (*)

Oyster mushroom skewers

Smacked cucumbers, tahini, chilli crunch

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

Halloumi, chamomile & fennel honey (V)

Spring cabbage, baharat, date, tahini (NGF)

Lemon & pepper fried jerusalem artichokes

Honeypatch squash, chestnut, orange blossom brown butter (V)

Romaine lettuce, sunflower seed, shallot, sorrel

Confit potato latkes, toum (V)

Saffron malabi, pistachio, pomegranate (*)

All dishes vegan & gluten free unless stated

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