



SKEWD AT THE GROVE NEW YEARS EVE

CHAMPAGNE & OSCIETRA CAVIAR ON BILINIS ON ARRIVAL

MEZES

A SELECTION OF MEZES WITH FRESHLY BAKED PIDE BREAD, SERVED AT THE TABLE.

STARTERS (CHOICE OF)

JERUSALEM ARTICHOKE SOUP

Black truffle, chive cream, toasted sourdough

CHICKEN WINGS

Urfa chili bbq sauce glaze

PRAWN CROQUETTE

Foie gras, chillies, Sriracha purée

CORN RIBS

Kombu seasoning, lime

CHARRED SCALLIONS

Muhammara, confit egg yolk

MAINS (CHOICE OF)

OAK-SMOKED LAMB RIBS

Apricot glaze, charred corn, winter slaw

LAMB SHISH

Saffron rice, shepherd's salad, lemon-thyme jus

CHICKEN SHISH

Ratatouille, creamy mushroom & tarragon sauce

MISO-GLAZED BLACK COD

Wild rice, roasted sweet potatoes, steamed broccoli & garden peas

RIB-EYE STEAK • MOLLENDO WAGYU

4-5 BMS • 300g

Heritage potato hash, winter greens, peppercorn sauce

Served medium

SMOKED AUBERGINE STEAK (VG)

Wild mushroom fricassee, grilled tofu, toasted sesame, truffle aioli

DESSERTS (CHOICE OF)

WALNUT PUDDING • KÜNEFE • CHOCOLATE & GINGER TORTE • BAKLAVA