

FESTIVE ROAST



at
ROYA

Each
roast
serves
2



SELECT YOUR ROAST

Roasted Whole Saffron Chicken

60

Pomegranate Lamb Shank

65

Roasted Whole Cauliflower Shawarma

50

SERVED WITH:

- Middle Eastern Tatties
- Za'atar Yorkshire Puddings
- Honey & Cumin Roasted Carrots
- Caramelised Pomegranate Onions
- Garlic Naan
- Lebanese 'Slaw

SAUCES

Fermented Chilli Sauce - Middle Eastern Gravy - Toum Garlic Mayo

PREMIUM SIDES



2 extra Za'atar Yorkshire Puddings 3

Balal Spiced & Smokey Corn n Feta 6

Brussell Sprouts with basil mint n pine nuts 5

Honey Parsnips 6

Halloumi Pigs in blanket

Caramelised leeks 4



W	I	N	E	S	<p>We've carefully selected some amazing wines to pair with your roasts. Add a bottle to your order.</p>

Oumsiyat - Blanc De Blanc 28
Bekaa Valley, Lebanon

Soft & subtle with floral overtones & yellow fruit flavours. This is a wonderful pairing with our roast chicken.

Oumsiyat - Tempranillo, Cabernet Sauvignon 28
Bekaa Valley, Lebanon

A medium bodied and fresh red wine showing red and black berried fruit and a delightfully soft finish. Perfectly paired with our Lamb shank.

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