

ROYA

Presents

Festive

BANQUET

2

COURSE

29.95/pp



1 DIPS & MIXED MAZZEH { Served with Naan & Barbari Bagel Bread

Baserma

A hearty blend of roasted tomatoes, aubergine, garlic and onions. ●○○

Hummus

Beaten chickpeas with lemon, olive oil, tahini and paprika. ●○○

Turkish Cigars

Fried pastries with feta, spinach and Persian dates served with a honey & thyme glaze. ○

Croquettes

Turkey shawarma or Butternut fried onion filled croquettes, with roasted pine nuts, cranberries and a saffron and potato sauce. ○

Onion & Za'atar Pakora

Classic onion pakora batter, seasoned with za'atar and sumac with tahini pakora sauce. ○

Harrisa and Garlic Prawns

Tiger prawns marinated in harrisa, lemon zest, garlic and herbs *(In the shell)*. ●

Fig & Walnut Flatbread

Warm flatbread topped with caramelised fig, feta, and walnut crumble. ●○

Balal

Spicy, smoky charred corn ribs sprinkled with dukkah & Persian Feta. ○

Short Rib Hummus

Creamy hummus with braised lamb shank, gravy, black truffle oil & Parmigiano-Reggiano. ●

Beetroot & Burrata

Maple roasted beetroot, Burrata cheese, fennel seeds, pistachio and crispy chickpeas. ○

Labneh

Strained garlic yoghurt with roasted tomato, chives and seaweed caviar. ●○

Muhammara

Roasted Aleppo peppers with garlic, pomegranate molasses and walnuts. ○○

Falafel

Beetroot hummus, falafel, roasted chickpeas, herbs and tahini ranch. ●○

Shawarma Tacos

Lamb, Chicken or Mushroom grilled Shawarma with lebanese bread, tomato, pickles & aleppo pepper mayo & sesame.

Harrisa Cauliflower

Smoky, spicy grilled and roasted harrisa cauliflower with labneh, chickpeas, pinenuts and pickled shallots. ○

Batata Harra

Double cooked baby potatoes seasoned with coriander, garlic, chilli flakes and saffron aioli. **Add Feta** ●○

Turkey Kofta Tarator

Turkey kofta with a cranberry-walnut sauce.

Very Spicy Fattoush

Lettuce, tomatoes, cucumbers, green onions, radishes, naan croutons and peppers with a spicy zereshk vinaigrette. ○○

Warm Freekeh & Roasted Root Salad

Festive grains tossed with roasted carrots, parsnips, parsley, and citrus dressing. ●○

Dolma

Vine leaf dolmas stuffed with herbed rice served with a lemon-dill yoghurt sauce. ●○

2 MIXED KEBAB GRILLS { Served with a selection of Salad, Sauces, Saffron Rice & Naan Bread.

Joojeh Kebab

Persian chicken breast fillet marinated in olive oil, lemons, and spices with Grilled peppers and onion. ●

Kebab Torsh

Succulent lamb fillet kebab marinated in pomegranate molasses, walnut paste, and herbs. ●

Koubideh Kebab

The classic Persian minced lamb kebab cooked on charcoal and served with Persian saffron rice. ●

Oyster Mushrooms Kebab

Sumac spiced oyster mushrooms grilled on charcoal and served with a spicy date and red pepper sauce. ●○



ROYA

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Festive

BANQUET

3

COURSE

35.95/pp

1

DIPPING PLATTERS { Served with Naan & Barbari Bagel Bread

Hummus, Baserma, Muhammara & Labneh. ○

2

MIXED MAZZEH

Turkish Cigars

Fried pastries with feta, spinach and Persian dates served with a honey & thyme glaze. ○

Croquettes

Turkey shawarma or Butternut fried onion filled croquettes, with roasted pine nuts, cranberries and a saffron and potato sauce. ○

Onion & Za'atar Pakora

Classic onion pakora batter, seasoned with za'atar and sumac with tahini pakora sauce. ○

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Fig & Walnut Flatbread

Warm flatbread topped with caramelised fig, feta, and walnut crumble. ●○

Balal

Spicy, smoky charred corn ribs sprinkled with dukkah & Persian Feta. ○

Short Rib Hummus

Creamy hummus with braised lamb shank, gravy, black truffle oil & Parmigiano-Reggiano. ●

Beetroot & Burrata

Maple roasted beetroot, Burrata cheese, fennel seeds, pistachio and crispy chickpeas. ○

Falafel

Beetroot hummus, falafel, roasted chickpeas, herbs and tahini ranch. ●○

Shawarma Tacos

Lamb, Chicken or Mushroom grilled Shawarma with lebanese bread, tomato, pickles & aleppo pepper mayo & sesame.

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Warm Freekeh & Roasted Root Salad

Festive grains tossed with roasted carrots, parsnips, parsley, and citrus dressing. ●○

Dolma

Vine leaf dolmas stuffed with herbed rice served with a lemon-dill yoghurt sauce. ●○

3

MIXED KEBAB GRILLS & PIDEHS { Served with a selection of Salad, Sauces, Saffron Rice & Naan Bread.

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Persian chicken breast fillet marinated in olive oil, lemons, and spices with Grilled peppers and onion. ●

Kebab Torsh

Succulent lamb fillet kebab marinated in pomegranate molasses, walnut paste, and herbs. ●

Slow-Braised Short Rib

Slow-braised rib finished with a sticky date jus and chestnut crumble.

Koubideh Kebab

The classic Persian minced lamb kebab cooked on charcoal and served with Persian saffron rice. ●

Oyster Mushrooms Kebab

Sumac spiced oyster mushrooms grilled on charcoal and served with a spicy date and red pepper sauce. ●○

Pideh

A choice of any Roya Piddeh.

ROYA

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Festive

BANQUET

4

COURSE

44.95/pp



1

DIPPING PLATTERS { Served with Naan & Barbari Bagel Bread

Hummus, Baserma, Muhammara & Labneh. ○

2

MIXED MAZZEH

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Croquettes

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Beetroot & Burrata

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Falafel

Beetroot hummus, falafel, roasted chickpeas, herbs and tahini ranch. ●○

Shawarma Tacos

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Oyster Mushrooms Kebab

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Pideh

A choice of any of the Roya Pideh.

4

DESSERTS

Baklava Ice Cream Sandwich

Traditional Scottish Ice cream sandwiched in home made pistachio and walnut baklava. ○

Dubai Ball

Vanilla ice cream wrapped in knafeh noodles and topped with hot pistachio sauce. ○

Hazelnut Hummus

Chocolate, tahini & hazelnut hummus with dipping bread. ○

Ferenni

Cardamom & vanilla rice flour pudding with oat milk, maraschino cherries and candied nuts. ●○○

