



Layalina: Menu heart to heart



£34.95

Mise en Bouche

Tuna pâté and black olive tapenade served with homemade Lebanese organic bread

Cold starter

Salmon and caviar roulade

Salmon roulade filled with soft cheese and topped with chives and black caviar

And

Prawn and avocado douceur

Prawn and avocado served with a creamy lemon sauce

And

Spicy cheese

Homemade spicy cheese delicately mixed with tomatoes, onions and parsley seasoned with a drizzle of olive oil (V)

Hot starter

Crispy Calamari

Calamari gently pass into black sesame butter, deep fried and served with a saffron sauce

And

Fish Asparagus

Roast fish served with an asparagus sauce

And

Crispy cheese filo

Mix of Halloumi, Feta and Kashkaval cheese blended with onions and fresh herbs, stuffed into filo pastry cigarillos and simply fried (V)

Trou Normand to wash your palate

Homemade lemon sorbet topped with Champagne (V)

Main courses

Mediterranean mussels

Mussels slowly cooked in a white wine, shallots and coriander sauce and served with chips

Or

Chicken à l'estragon

Char-grilled marinated chicken fillet served with a tarragon sauce and organic wheat rice

Or

Aubergine Moussaka

Fried aubergines, potato, chick peas, courgettes and asparagus cooked with plum tomato sauce and topped with a béchamel sauce, gratiné in the oven (V)

Desserts

Homemade strawberry ice cream, flambéed with Mandarine Napoleon (V)

Please note that some menu items may contain nuts
12.5% discretionary service charge will be added to your bill
(V) Denotes dishes suitable for vegetarians