

# FIRE. FEAST. WINE

## CANAPÉS

*Chargrilled scallop, with whipped macadamia & spring onion (gf)*  
*Taramasalata & salmon caviar on crisp pita*  
*Middle eastern fried mushroom with tuom (v,gf)*  
*Lentil, carrot & caraway bastilla (v)*

## ENTRÉE

*Citrus cured Kingfish, green olives & preserved lemon (gf, df)*  
*Spicy Bangor lamb meat balls with raisin pesto (df)*  
*Hommous with herbs and toasted chickpeas (v,gf,df)*  
*Baked felafels with orange tahini (v,gf,df)*  
*House made flatbread with za'atar*  
*Olives (v,gf,df)*

## MAIN

*Shawarma spiced Bangor lamb racks (gf,df)*  
*Crunchy baked saffron rice with barberries (v, gf)*  
*Harrissa charred cabbage (v,gf)*  
*Roast baby carrots with honey, dates, hazelnuts & goats cheese (v,gf)*  
*Winter leaves, lemon & za'atar (v,gf,df)*

## DESSERT

*Turkish delight doughnuts with rosewater syrup (v)*

*\*Menu subject to change. Please contact us with any specific dietary requirements*

BANGOR VINEYARD SHED  
Saturday 24th July 2021