

The New Inn



A Taste of Lebanon

7.30pm Thursday 20th September 2018

£45 per person

Including 450ml of wine selected by South Downs Cellars

Lebanese tasting plate

Hummus, olive oil, chickpea & coriander falafel, lamb kofta & pitta

Served with

Château Musar Jeune Red

Bekaa Valley, Lebanon

125ml £4.50 175ml £6.30 250ml £9.00 Bottle £26.00

Tabbouleh

Herbed bulgur wheat, marinated tiger prawn & minted yoghurt

Served with

Massaya Blanc

Bekaa Valley, Lebanon

125ml £5.50 175ml £7.70 250ml £11.00 Bottle £30.00

Chicken fatteh

Lebanese rice cooked with chicken, minced beef, spices, yoghurt & lemon juice.

Served with

Massaya Terrasses de Baalbeck

Faqra & Tanail, Lebanon

125ml £5.75 175ml £8.00 250ml £11.50 Bottle £32.00

Baklava

Baked filo pastry, ground almonds, pistachios, honey & orange blossom water.

Served with

Château Ksara, Ksarak Arak

Bekaa Valley, Lebanon

25ml £3.25

Each course will be accompanied with a sample of wine (450ml over 4 courses) carefully selected by South Downs Cellars. If you would like to purchase an additional glass or bottle of any of the wines served this evening, please see prices listed above.