



Jananeh

Restaurant & Bar رستوران جانانه

Elegant Gathering Menu The classic Package

Welcome Drink

Bubbly or Sparkling non-alcoholic drink

Two Starters of your choice

Kask-e Bademjan

Fried aubergine & walnuts with fried onions, herbs & spices

Salad Olivieh

Chopped onion, cucumber, tomato & herbs drizzled with lemon juice

Main course

Koobideh

Skewered, freshly seasoned, hand ground shoulder of lamb.

Chickeck sheesh

Tender chicken breast cubes, marinated in saffron, lemon & onion

Gheimh

Lamb stew with split peas, sun dried lime, tomato & baby aubergines

Rice

Baghali Polow

Saffron rice cooked with fresh dill & hand peeled broad beans served with tender lamb shank

Saffron Rice

Fragrant basmati rice infused with saffron

Salad

Bread

Dessert

Tea & Coffee with dates

£65 / Per Person

If you have any dietary requirements, please speak to one of our staff, as we can provide you with ingredient information to make a safe choice.
All prices include VAT. Please note, a discretionary service charge of 15% will be added to your final bill.



Jananeh

Restaurant & Bar رستوران جانانه

Elegant Gathering Menu The Grace Package

Welcome Drink

Bubbly or Sparkling non-alcoholic drink

Two Starters of your choice

Kask-e Bademjan

Fried aubergine & walnuts with fried onions, herbs & spices

Salad Olivieh

Chopped onion, cucumber, tomato & herbs drizzled with lemon juice

Main course

Koobideh

Skewered, freshly seasoned, hand ground shoulder of lamb.

Chickeck sheesh

Tender chicken breast cubes, marinated in saffron, lemon & onion

Gheimeh

Lamb stew with split peas, sun dried lime, tomato & baby aubergines

Mahiche

Tender lamb shank

Rice

Baghali Polow

Saffron rice cooked with fresh dill & hand peeled broad beans served with tender lamb shank

Saffron Rice

Fragrant basmati rice infused with saffron

Salad

Bread

Dessert

Tea & Coffee with dates

Baklawa cake

£75 / Per Person

If you have any dietary requirements, please speak to one of our staff, as we can provide you with ingredient information to make a safe choice.
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Restaurant & Bar رستوران جانانه

Elegant Gathering Menu

The Radiance Package

Welcome Drink

Bubbly or Sparkling non-alcoholic drink

Two Starters of your choice

Kask-e bademjan

Fried aubergine & walnuts with fried onions, herbs & spices

Salad Oliveh

Chopped onion, cucumber, tomato & herbs drizzled with lemon juice

Main course

Koobideh

Skewered, freshly seasoned, hand ground shoulder of lamb.

Chickeck sheesh

Tender chicken breast cubes, marinated in saffron, lemon & onion

Barg

Tender, marinated fillet of lamb in olive oil & onion

Mahiche

Tender lamb shank

Gheimeh

Lamb stew with split peas, sun dried lime, tomato & baby aubergines

Gormeh sabzi

Lamb stew with a blend of mixed persian herbs, kidney beans & sun dried lime

Rice

Baghali Polow

Saffron rice cooked with fresh dill & hand peeled broad beans served with tender lamb shank

Saffron Rice

Fragrant basmati rice infused with saffron

Salad

Bread

Dessert

Tea & Coffee with dates

Baklava cake

Seasonal Fruits

£95 / Per Person

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Restaurant & Bar رستوران جانانه

£125 / Per Person

Elegant Gathering Menu

The Prestige Package

Welcome Drink

Bubbly or Sparkling non-alcoholic drink

Canapes served for 1 hour

Five Starters of your choice

Kask-e bademjan

Fried aubergine & walnuts with fried onions, herbs & spices

Mirza Ghazemi

Chopped onion, cucumber, tomato & herbs drizzled with lemon juice
masto-khair

Hummus

Salad Oliveh

Main course

Koobideh

Skewered, freshly seasoned, hand ground shoulder of lamb.

Chickeek sheesh

Tender chicken breast cubes, marinated in saffron, lemon & onion

Barg

Tender, marinated fillet of lamb in olive oil & onion

Lamb Chops

One skewer of tender, succulent lamb chops marinated in olive oil & onion

Mahiche

Tender lamb shank

Gheimeh

Lamb stew with split peas, sun dried lime, tomato & baby aubergines

Fasenjan

Succulent chicken in a rich, sweet and sour puree sauce of pomegranate & walnuts

Rice

Baghall Polow

Saffron rice cooked with fresh dill & hand peeled broad beans served with tender lamb shank

Saffron Rice

Fragrant basmati rice infused with saffron

Zeresk Polow

Sweet & sour rice with succulent chicken, wild barberries saffron, pistachios & almonds

Salad

Bread

Dessert

Tea & Coffee with dates

Baklava cake

Jelly Cakes

Caramel

Seasonal Fruits

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