

A Night in the Orient (in the Barbican)

Saturday 5th and Saturday 19th March

Youssouf and Sofina Coten (*alias Joe & Nina Coten*) would like to welcome you to their home for an evening of food and wine from the Levant. They propose a dinner of regional specialities accompanied by wines from the area. You will be welcomed with an appropriate aperitif before your dining experience which will include:

Mezze:

***Hoummous; Baba Ganouj (Aubergine puree);
Marinated olives; Spiced lentils;
Tabbouleh (bulghur wheat with parsley, garlic and onions);
Fennel and pickled lemon salad***

Main Course:

***Braised lamb shank with dried fruit and spices
accompanied by
Couscous with herbs***

A selection of desserts from the Levant; Coffee

To be accompanied by a selection of wines from the Middle East, which will include a Chateau Musar Red. All dishes will be handmade by Sofina assisted by Youssouf.

Unfortunately dietary requirements can **not** be catered for. **Please specify on the booking form which date you are booking for – or whether you would be happy to accept either date as places are very limited.** Priority will be given to members and joint members and first-timers to a Barbican soiree chez les Coten.

Venue:	5 Speed House Barbican London EC2Y 8AT
Mobility Rating:	1 (lift to all floors)
Nearest tubes:	Barbican, Moorgate,
Time:	19.00pm drinks; 19.30pm le diner
Dress:	Men – fez (optional) Women – burka (optional)
Price:	£36.00 for all guests
Carriages:	10.30pm
Organisers:	Joe and Nina Coten Tel: 0207 588 1854 joe.coten@elem-inv.com