



PRIVATE DINING MENU

£50 PER PERSON

Half a bottle of wine & a glass of Prosecco

STARTERS

Selection for the table
Hummus, Tahini broccoli, Garlic naan

MAINS

Served with fries or green salad
Lamb Adana / Dirty Bab / Chicken Shish
Paneer (v) / Sabich (v+) / Butter Chicken

DESSERTS

Chocolate brownie (v+)
Sticky toffee pudding

£35 PER PERSON

STARTERS

Selection for the table
Hummus, Tahini broccoli, Garlic naan

MAINS

Served with fries or green salad
Lamb Adana / Chicken Shish
Paneer (v) / Sabich (v+) / Butter Chicken

DESSERT

Chocolate brownie (v+)
Sticky toffee pudding

Please highlight any allergies, intolerances
or dietary requirements in your pre-order

(v) Vegetarian (v+) Vegan



PARTY FOOD MENU

CANAPES & SMALL PLATES

(2 canapes per portion)

6.5 each

BEEF BRISKET

16-hr slow cooked beef with beef jus & herbs, homemade garlic mayo & pickled chillies

LAMB CROQUETTES

Pulled lamb shoulder with chimichurri & aioli sauce

NUTMEG MAC & CHEESE BITES (V)

With homemade chilli & garlic sauce

HOMEMADE FALAFEL BALLS (V+)

With our Famous Hummus for dunkin'

HALLOUMI STICKS (V)

Fried Yorkshire halloumi with honey sweet chilli sauce & parsley

FAMOUS HUMMUS CRACKERS (V+)

Our signature famous hummus with toasted crackers & herbs

BABA GHANOUSH CRACKERS (V+)

Chargrilled aubergine baba ganoush with Le Bab spices & toasted crackers

STUFFED SWEET PEPPERS (V+)

With feta cheese & chilli flakes

CHOCOLATE BROWNIE BITES (V+)

With peanut & coconut sauce

RICE CRISPY CAKES (V)

With marshmallows and white chocolate

PLATTERS

KEBABITOS

(Mini kebabs)

7.5 each

FREE RANGE CHICKEN SHISH KEBAB

BBQ chicken, herb yogurt, pickled cabbage, seasonal salsa, sweet chilli mayo & coriander

FREE RANGE LAMB ADANA KEBAB

Charcoal grilled lamb adana, herb yogurt, lamb jus, sweet pickles and cassava chips

SPICE-ROAST AUBERGINE KEBAB (V+)

Spice-roasted aubergine with relish, peanut pesto, vegan mayo & foragers mix

BOWLS

SHARERS

LE BAB'S FRIED CHICKEN

Crispy free range chicken with sticky date, chilli & soy glaze, homemade garlic mayo & spring onions

13

DOUBLE COOKED FRIES (V+)

Organic British potatoes, double cooked

8

FAMOUS HUMMUS (V+)

With peanut curry pesto and flatbread

9

All of our meat is served halal. Please highlight any allergies, intolerances or dietary requirements in your pre-order.

(V) Vegetarian (V+) Vegan



PARTY DRINKS MENU

20% PRE-ORDER DISCOUNT

WINE & SPARKLING

SELECT 2 BOTTLES (OR MORE) - MIX & MATCH

LOUIS ROEDERER COLLECTION 242 - £80

Our favourite grand marque Champagne; citrus,
nuts & brioche

BOLLINCINA EXTRA DRY PROSECCO - £34

Lemon and stone fruit aromas, crisp & refreshing

ATTITUDE SAUVIGNON BLANC - £49

Restrained, delicate & pure from Sauvignon Blanc
master Pascal Jolivet

MIP MADE IN PROVENCE ROSE - £49

The freshest aromas of pear & strawberry, bursting
aroma & delicate concentration. Too drinkable.

GAUDOU EXCEPTION MALBEC - £36

Rich, ripe, dark berries. Balanced & complex
Selection of IPA / Lager

BEER BUCKETS - £65

10 CANS PER BUCKET - MIX & MATCH

SELECTION OF IPA/LAGER

FROZEN COCKTAILS - £650

MARGARITAS / DAIQUIRIS