

EASTER FAMILY FEAST

Easter Lamb Feast 42.95 per person ~ Easter Poulet Jaune Rôti Feast 35.95pp ~ minimum 4 guests

At Doost & Amici

This Easter, we invite you to gather family and friends around the table for a generous spring feast at Doost & Amici. Designed for sharing and available by pre-order from 12.30pm, it brings together the warmth of Persian hospitality, the comfort of the Italian table, and the spirit of Easter.

Our usual brunch will be served until 12 noon.

Available from Good Friday 3 April to Easter Sunday 5 April 2026 by pre-order

To Begin for the Table

Warm barbari bread, Fresh herbs, radish and spring onions
Mast o khiar, Mirza qasemi, Zeytoon parvardeh
Burrata with basil oil, pistachio and tomatoes

add ~ 12 Fresh Mersea Oysters £36.0

they will be opened at the last moment for perfect freshness



Choose Your Feast

Slow Roasted Easter Lamb Shoulder

marinated with saffron, orange, garlic & gentle spices, slow cooked until tender

or

Poulet Jaune Rôti, Whole Roasted French Corn Fed Chicken

valued for their crispy skin and rich flavor, they are roasted whole & presented carved for sharing

or

Melanzane Parmigiana

aubergine, tomato, basil, & mozzarella

Served for the Table

*saffron rice with barberries, Rosemary roast potatoes
seasonal greens with shallots and lemon, Carrot, orange and mint salad*



To Finish

Please choose one dessert in advance for the table

Pistachio Tiramisu

or

Chocolate and Orange Cake

served with crème fraîche

*£180 minimum charge per table, Each centerpiece roast is sufficient for around four people.
Additional guests ~ young persons up to 9 - free when sharing the feast. +10 charged adult prices.
you can choose to have both, slow-roasted lamb and poulet jaune rôti for an additional £50*

PLEASE NOTE: WE REQUIRE YOUR PRE-ORDER AND SELECTION OF ROASTS BY WEDNESDAY, 1 APRIL.

13.5% service charge will be added – your generosity is greatly appreciated by our team! Kindly inform your server of any allergies or sensitivities prior to placing your order. Although we are diligent in managing allergens, cross-contamination may still happen.