



CHRISTMAS MENU



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3 Course Meal

£69.95

Per Person

COMPLEMENTARY DRINK ON ARRIVAL: 250ML GLASS OF HOUSE WHITE OR RED WINE/ 200ML GLASS OF PROSECCO

PLEASE CHOOSE 1 STARTER

COLD STARTERS

Houmous (vg) (v)

Puree chickpeas blended with tahini, lemon juice, olive oil and a hint of garlic

Cacik (Tzatziki) (v)

Cucumber in gourmet creamy yoghurt with garlic, mint, dill and olive oil

Shakshuka (v)

Sautéed aubergine combined with onion, red and green peppers, tomato sauce, olive oil and hint of garlic

Beetroot Salad (v)

Beetroot marinated with red pepper and coriander topped with feta cheese

Babaganoush (v)

Grilled aubergine mixed with tahini, yoghurt, garlic and herbs

HOT STARTERS

Chicken Wings

Calamari

Flavoursome calamari rings coated in corn flour, deep fried and served with tartar sauce

Halloumi Cheese (v)

Pan fried halloumi cheese, served with mixed leaves and olive oil

Garlic Mushroom (v)

Pan fried mushroom, garlic, double cream and herbs

Garlic Prawns

Garlic, butter, herbs and lemon

PLEASE CHOOSE 1 MAIN

MAINS

All served with chips or bulgur and salad.

Shish Combo

Marinated chicken and lamb cubes, served with grilled vegetables

Chicken Shish

Marinated cubed chicken on skewers cooked over charcoal

Adana Kebab

Minced lamb combined with a special blend of herbs and spices cooked on a skewer

Chicken Beyti

Minced chicken mixed with garlic, peppers, parsley wrapped in tortilla bread coated with yoghurt topped with chilli flaked butter

Lamb Beyti

Minced lamb mixed with parsley, peppers wrapped in tortilla bread coated with yoghurt topped with chilli flaked butter

Sea Bass Fillet (gf)

Special seasoned pan-fried sea bass fillet, served with sautéed baby potatoes or sweet potato fries and steamed vegetables

Chicken Thigh

Marinated chicken thigh on skewers cooked over charcoal

Grilled Salmon (gf)

Specially seasoned salmon cooked on charcoal, served with sautéed baby potatoes or sweet potato fries and steamed vegetables

Imam Bayildi (vg)

Aubergine stuffed with onions, green peppers, tomatoes, mushroom, garlic baked in the oven and served with chips or bulgur

Veggie Moussaka (v)

Layered carrots, potatoes, aubergine, courgette, mixed peppers, onions in a homemade tomato and bechamel sauce topped with cheese and served with bulgur

Lamb Casserole

Diced lamb, aubergine, mushroom, pepper, onions, tomatoes cooked with cheese in the oven and served with bulgur

Chicken Casserole

Diced chicken, aubergine, mushroom, pepper, onions, tomatoes cooked with cheese in oven and served with bulgur

PLEASE CHOOSE 1 DESSERT

DESSERT

Baklava (n)

Served with vanilla ice cream

Xmas Pudding

Mixed Ice Cream

vg = Vegan dishes. v = Vegetarian dishes. n = Contain Nuts. gf = Gluten Free.

Our food may contain traces of nuts or other allergens. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information concerning allergies. Subject to status all major credit cards are accepted.

All prices are inclusive of VAT. Additional 10% service charge will be added to your bill. Any changes are chargeable as extra.