



Christmas FESTIVE MENU

3 course meal £55pp
24th-25th december

Appetizers

HUMUS (V)

A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil

CACIK (V)

Finely grated cucumber dressed with yoghurt, mint, garlic and olive oil

MEDITERRANEAN OLIVES (V)

Mixed olives marinated in olive oil, lemon zest, thyme and chilli flakes

HALLOUMI

Grilled Cypriot style halloumi cheese

SIGARA BOREGI

Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and onion

CREAMY GARLIC MUSHROOM (V)

Baby button mushrooms sautéed in a creamy garlic and cheese sauce

MITITI KOFTE

Freshly grilled meatballs, served with a tomato sauce

CALAMARI

Fried crispy squid served with fresh lemon and tartar sauce

PAN FRIED PRAWNS

Sautéed peeled king prawns served in a rich tomato, garlic and white wine sauce

SUCUK

Grilled Turkish spicy beef sausage

FALAFEL (V)

Deep fried chickpea and fava beans balls spiced with cumin, paprika and fresh herbs

HALLOUMI FRIES

Deep fried halloumi served with sweet chilli sauce

Main

ROAST TURKEY

With trimmings

BEEF WELLINGTON

With trimmings

MIX KEBAB

Lamb shish, chicken shish and Adana kofte grilled over hot charcoal

CHICKEN SHISH

Skewered chunks of marinated chicken breast

LAMB SHISH

Skewered chunks of marinated lamb fillet

YOGHURT KEBAB

Adana Kofte or Chicken Shish or Lamb Shish Laid on a bed of diced crispy bread, topped with tomato sauce, yoghurt and melted butter

SARMA BEYTI

Grilled minced chicken or lamb, seasoned with garlic cooked over charcoal

ADANA KOFTE

Minced lamb kofte mixed with herbs, onions and peppers

CHICKEN WINGS

Marinated chicken wings grilled over charcoal

VEGETARIAN GRILL

Skewered chunks of courgette, aubergine, peppers, mushrooms and onions served with a tomato sauce

MOUSSAKA

Layers of potato, aubergine, courgettes, mixed peppers and carrots with béchamel and tomato sauce

Desserts

CHRISTMAS PUDDING • BAKLAVA • RED VELVET CAKE • TIRAMISU