SHIRAZ
BAR & RESTAURANT
HORLEY

New Year's Eve
THREE-COURSE MENU

Starters
All Starters Will Be Served

- **Hummus (S)**
  Chickpeas blended with tahini paste, garlic, lemon and olive oil.
- **Paçanga Böreği – Turkish Pastry**
  Crispy golden filo pastry filled with seasoned Turkish pastrami, melted cheese and peppers.
- **Scallops**
  Pan-seared scallops served in a rich, velvety cream sauce with capers and a delicate hint of lemon.

Main Courses
Please Choose One Main Course

Mixed Grill (D, G, SO)
A mixture of lamb shish, chicken shish, a single lamb chop and Adana kebab, served with bulgur and salad.

Beef Tenders (D)
Prime cut tenderloins marinated with garlic, served with mashed potatoes, caramelised shallots and a rich red wine sauce.

Fillet of Salmon (D, F)
Salmon pan-fried with crushed fresh herbs and white wine, served with sautéed spinach and roasted sweet potatoes.

Chicken Shish (M, D, G*)
Marinated cubes of chicken pieces, cooked to perfection and seasoned with fresh herbs, served with bulgur and salad.

Lamb Shank (G, D)
Braised lamb shank served with mashed potatoes and seasonal vegetables.

Vegetarian Mousakka (V, D)
Layers of potato, aubergine, peppers, mushroom, spinach, courgette, peas and onion with béchamel sauce and cheese, served with yoghurt.

Stuffed Pepper (Biber Dolma) (D*, V)
Pepper stuffed with rice, onions, dill, garlic, currants, pine kernels, mint and parsley, served with yoghurt.

Steak Milanese (D, G)
Tender beef steak coated in golden, crispy breadcrumbs, served with a fresh rocket and Parmesan salad and a wedge of lemon.

Lobster Spaghetti (G, CR, D)
Succulent lobster tossed with spaghetti in a creamy shallot, onion and mushroom sauce, finished with fresh herbs.

Desserts
Please Choose One Dessert

Chocolate Fondant
Rich, warm chocolate sponge with a soft, molten chocolate centre.

Oven Sütlaç (Rice Pudding)
Traditional creamy rice pudding, slow-cooked to perfection with a delicate hint of vanilla and topped with walnuts (optional).

Baklava
Delicate layers of golden, crispy filo pastry filled with crushed pistachios and finished with a sweet, fragrant syrup.

£82.99
per person

A 10% service charge will be added to your final bill.
Please check for any allergies with your server.