Christmas Menu

Starters

All starters will follow:

Cold Mezze:

HUMMUS- Chickpeas blended with tahini paste, garlic, lemon and olive oil (S)
CACIK- Cucumber dip with creamy yoghurt garlic, fresh dill, mint and olive oil (D)
PEMBE SULTAN- Blended beetroot mixed with yoghurt, mayonnaise (D)

Hot Mezze:

TIGER PRAWNS (2piece) Sauted prawns with garlic butter cooked with white wine
GRILLED HALLOUMI CHEESE (1Piece)-
choose 1 of the following
BOREK- Deep fried rolled filo pastry packets filed with feta cheese and dill (d, e, g)
OR
FALAFEL- Crushed chickpeas combined with broad beans with hummus (Ve)

Mains

Please Choose one

Chicken Shish - Marinated cubes of chicken pieces, cooked to perfection, sitting on a thin bread seasoned with fresh herbs served bulgur & salad (D, M, G)
Adana Kebab- Minced lamb with red peppers, onions, mixed spices cooked to perfection served of a thin bread, bulgur & salad (G)
Adana Iskender- Minced lamb, served on a layer of chopped Turkish bread. then topped with yoghurt & tomato sauce finished with drizzled butter (D, G)
Mixed Kebab- Mixture of lamb shish, chicken shish, and Adana kebab cooked to perfection served with bulgur and salad (D, M, G)
Harem Kebab- Finely grilled breast of chicken fillet cubes laid on Turkish bread & yoghurt, covered with tomato sauce finished with drizzled butter (D, M, G)
Fillet of Salmon- pan-fried with crushed fresh herbs & white wine served with sauteed spinach and roasted baby potatoes (F, D)
Fillet of seabass- with fresh herbs, lemon, garlic butter wine sauce, served with spinach and roast baby potatoes (F, D)
Mixed seafood casserole- mixed peppers, mushroom, cherry tomatoes with calamari, mussels & prawns served with rice (F, D)
Beef tenders-Thin cut tenderloins marinated with garlic, served with mashed potatoes, caramelised shallots, red wine sauce (D, G)
Beef Stir Fry- Stips of Beef steak , cooked with vegetables served with white rice (SO, D)
Chicken & Mushroom Tagretelli- Fresh breast of chicken topped with cream sauce, fresh herbs, asparagus & red peppers mixed with pasta & mushrooms topped with parmesan cheese (D, G))
Chicken Saute- Sauted chicken breast with mushrooms, tomato, peppers, onion and herbs and served with rice (D*)
Lamb Saute- Sauteed cube of lambs with mushroom, tomato, peppers, onion and served with rice (D*)
Lamb shank- Braised of shank served with Ottoman style Aubergine puree & vegetables (G, D)
Vegetarian Mousakka- Layers of potatoes, aubergine, red pepper, tomato sauce topped with bechamel sauce & mozzarella cheese served with yoghurt (D, G)
Imam Bayildi- Aubergine stuffed with fresh tomatoes, onions, garlic and pine kernels with sweet pepper then baked in the oven (D*)

Desserts

Coffee Crème Brûlée – Silky coffee-infused custard topped with a crisp, caramelised sugar crust. (D, E)
Turkish Baklava- Layers of crisp filo pastry filled with pistachios and finished with a sweet syrup. (D, G)
Ice Cream Selection – A choice of classic ice cream flavours. (Chocolate, Vanilla, Strawberry) (D)
Sorbets- A choice of classic Sorbet flavours. (Mango, Raspberry, lemon)
Biscoff Cheesecake – Creamy Biscoff cheesecake on a crunchy biscuit base, finished with a smooth Biscoff spread. (D, E)
Sticky toffee pudding -Warm date sponge with rich toffee sauce, served with custard and a festive touch. (D, E)

£46.95
Includes 10% service charge

D= Dairy, M=Mustard, G=Gluten, F=Fish, N=Nuts, SO= Soya, C= Celery, V=Vegetarian, Ve=Vegan, D*= dairy free option, G*=Gluten free option