

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

PEMBE SULTAN- Mashed beetroot mixed with yoghurt, mayonnaise

Hot Mezze:

Tiger prawns (2piece) Sauted prawns with garlic butter cooked with white wine

Grilled Halloumi (1Piece)-

choose 1 of the following

Borek- Deep fried rolled filo pastry packets filled 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 on 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- Strips 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- Sauted cube of lamb 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.

Turkish Baklava- Layers of crisp filo pastry filled with pistachios and finished with a sweet syrup.

Ice Cream Selection - A choice of classic ice cream flavours. (Chocolate, Vanilla, Strawberry)

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.

Sticky toffee pudding - Warm date sponge with rich toffee sauce, served with custard and a festive touch.

£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