

Valentine's Day Menu

Saturday February 14th

A complimentary glass of rose, white, red wine or glass of prosecco included

£49.95
pp



Starters



PEMBE SULTAN

Beetroot paste, blended with mayonnaise, topped with walnuts (D,N)

TURKISH SAUSAGE (SUCUK)

Slightly spicy Turkish sausage

HALLOUMI CHEESE

Served with salad & basil sauce (D)

PEPPER BORANI

Chargrilled peppers, mixed with yoghurt, tahini, garlic. (S, D, V)



Main Course



ISKENDER KEBAB

Fresh lamb meat served on a layer of chopped Turkish bread, then topped with yoghurt & with chefs special tomato sauce, drizzled with butter (D, M, G)

CHICKEN SHISH

Cubes of chicken pieces, sitting on thin layer of bread, served with bulgur (D, G*, M)

MIX KEBAB

Mixture of Lamb, Chicken, Adana served on thin bread with bulgur (D, G*, M)

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)

ADANA KEBAB

Minced lamb with red peppers, mixed spices served with thin bread & Bulgur (D, G*)

VEGETARIAN KEBAB

Mixture of mushrooms, courgette, Red peppers, Onions, green pepper & tomato with coconut cream sauce, served with rice (Ve)

LAMB SHANK

Slow cooked braised of shank served with roasted ottoman style aubergine puree & vegetables (D)

FILLET OF SEABASS

pan cooked fillet cooked in garlic butter sauce, served with chopped mixed vegetables (d,f)

SEAFOOD LINGUINE

Mixed seafood with linguine pasta & tomato sauce (f, g)

CHICKEN KULBASTI

Turkish dish featuring marinated, tenderised chicken fillets that is pan-fried with couscous, & vegetables (d, g,)

MEAT MOUSAKKA

Layers of potatoes with minced lamb, tomato sauce, aubergines, bechamel sauce, cheese served with yoghurt & salad (D, G)

MIXED SEAFOOD CASSEROLE

Pan-Fried seafood with onions, Garlic, Mushroom topped with Mozzarella cheese and white wine. Served with rice (D, F)



Desserts



COFFEE CRÈME BRULÉE

a rich custard base with a caramelized sugar top. Served chilled. (D, E)

BAKLAVA

Traditional turkish desserts made with layers of thin pastry, walnuts, pistachios, & syrup (D,N)

SEBASTIAN CHEESECAKE WITH RASPBERRY SAUCE

It's an ultra creamy crustless cheesecake with a beautifully caramelized top that originated in the town of San Sebastian. (G, SD, E, S, N, M)

MIXED SORBET ICECREAM

D= dairy, D* dairy optional, G= Gluten, G* gluten, SO= soya, M= Mustard, N=nut, E= egg, S= sesame, F=fish, C=celery,, V= Vegetarian, VE= Vegan