

CHRISTMAS MENU

Starters

All starters will follow

CACIK Cucumber dip with creamy yoghurt garlic, fresh dill, mint and olive oil (d)

HUMMUS Chick peas blended with tahini paste & garlic (v, s)

PEMBE SULTAN Beetroot paste with walnuts (n)

ACILI EZME Crushed peppers, with chopped cucumbers, onions, parsley, & fresh tomatoes finished with pomegranate syrup & olive oil

Followed by hot starter:

BOREK Deep fried rolled filo pastry packets filled with feta cheese and dill (served Hot) (D, G, E)

FALAFEL Crushed chickpeas with broad beans C, VE, S (served hot)

SCALLOPS Flamed in olive oil, brandy cream sauce, served with salicornia F, D (2 piece, served hot)

MAINS

Please choose 1 main from the following:

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

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

MIX GRILL Mixture of lamb, chicken, adana & wings, served on thin bread with bulgur (D, G*, M)

ADANA ISKENDER Minced lamb, served on a layer of chopped Turkish bread. then topped with yoghurt & tomato sauce finished with drizzled butter (D, 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)

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)

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

LAMB SHANK Slow cooked braised of shank served with mashed potatoes & vegetables (D)

STIR FRIED CHICKEN Strips of chicken, cooked with vegetables served with rice (D, SO)

CHICKEN SAUTE Sauteed cubed chicken with mushrooms, tomato, peppers, onions, served with salad & rice, (D*)

CHICKEN WINGS Marinated Chargrilled, served with rice (D, M)

FILLET OF SALMON With crushed fresh herbs & white wine, topped with roasted almond flakes served with sauteed spinach and roasted sweet potatoes (D, F)

BEEF TENDERS Prime cut tenderloins marinated with garlic, ginger served with mashed potatoes, caramelised shallots, red wine (D)

BIBER DOLMA Stuffed peppers cooked in traditional tomato sauce, stuffed with rice, onions, dill, garlic, currant, pine kernel, mint and parsley served with yoghurt (V, Ve*, D*)

VEGETARIAN KARNIYARIK Cooked vegetable stuffed in aubergine served with tomato sauce, salad & rice (D, V)

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

LAMB SAUTE (D*) Sauteed cubes of lamb with mushrooms, tomato, peppers, onion and served with rice

DESSERT

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

BISCOFF CHEESECAKE A creamy cheesecake with a lotus biscuits glaze, garnished with lotus biscoff and a rosette of cream

VEGAN HAZELNUT Fondant An iconic fondant with the liquid centre reinvented as a vegan version with no ingredients of animal origin. (SERVED HOT)

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

STRAWBERRY CHEESECAKE Hint of sweet vanilla cream cheese set on a biscuit base, topped with a delicate strawberry fruit conserve & white chocolate curls

£42.95 pp

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