



4 COURSE VALENTINE'S DINNER

£32.95 per person

WELCOME

Glass of pink bubbles upon arrival.

TO START

DIPS PLATTER TO SHARE

A medley of our delicious homemade dips accompanied with warm pitta bread, including, Cacik (v, gf), Spicy Esme (v, vgn, gf), Patlican (v, vgn, gf), Taramasalata, Hummus (v, vgn, gf), Pligouri (v, vgn)

TO FOLLOW

INDIVIDUAL MIXED MEZE (v)

A Turkish Meze selection including, oven baked cheese & potato patties, stuffed vine leaves, feta & onion filled filo cigars & lightly spiced chickpea & ginger croquettes.

Accompanied with a yogurt, cucumber & garlic dip.

MAIN COURSE

Please choose a main course from the following selection:

KUZU INÇIK (gf)

Lamb shank slowly braised with aubergines & tomatoes in a rich ruby port & red wine sauce.

Served on a bed of mashed potatoes.

CHICKEN OUZO (gf)

Tender pieces of chicken breast cooked in a decadent Ouzo, cream & garlic butter sauce.

Accompanied with pilav rice & a side salad.

PANÇA FISH FILLET (gf)

A delicate Panga fish fillet simply oven baked & topped with a chilli butter medallion.

Served on a bed of pilav rice & accompanied with a side salad.

BRIAM (v, vgn, gf)

A medley of Mediterranean vegetables oven baked with tomatoes & cinnamon.

Served with pilav rice & a side salad.

DESSERT

Please choose a dessert from the following selection:

BAKLAVA

Sheets of buttery filo pastry layered with chopped Pistachio nuts & steeped in a rich sugar syrup.

Served warm with Greek yogurt & honey.

TURKISH DELIGHT ICE CREAM SUNDAE (gf)

Turkish Delight flavour ice cream entwined with chocolate chips. Topped with cream, chocolate sauce & Turkish Delight cubes.

Please let us know if you have any special dietary requirements or allergies, thank you.

Please be advised that booking is essential & a £5 deposit per person will be required!



