

Christmas Menu

Sunday to Thursday £27.95 pp

Friday & Saturday £31.95 pp

Please choose one dish from each selection

STARTERS

COLD MEZE STARTER (V, VE) (Please ask vegan)

Humus, Cacik, Kisir, Patlican Soslu

MELON & FETA CHEESE

CHICKEN LIVER PATE

Chicken livers cooked in garlic butter sauce, served with cornichons

KALAMAR

Marinated and beer battered squid, deep fried and served with tartar sauce

GARLIC BUTTER KING PRAWNS

Pan fried king prawns with onions, peppers, in white wine and garlic butter sauce

HONEY GLAZED GOATS CHEESE

Honey glazed goats cheese served with beetroot, walnuts, caramelised onions and pomegranate dressing

MAINS

LAMB OR CHICKEN SHISH

Special marinated lamb or chicken cubes cooked on charcoal

LAMB CUTLETS WITH POTATO DAUPHINOISE & MINT SAUCE

Fresh welsh lamb cutlets served with potato Dauphinoise and mint sauce

TURKUAZ GARLIC CHICKEN

Chicken fillets, garlic and mushrooms cooked with white wine and cream sauce with spinach

TANDIR

Slow cooked lamb shoulder pieces with garlic and herbs, served with roast baby potatoes, vegetables and own gravy

MIXED KEBAB (£2 SUPPLEMENT)

Selection of lamb outlet, chicken shish, lamb shish, doner, chicken wings and Adana kebab

SALMON STEAK

Oven baked salmon steak served with crushed baby potatoes and hollandaise sauce

SEA BASS SUPREME

Oven baked fillet of sea bass and a king prawn, served with crushed baby potatoes, asparagus and beurre blanc sauce

VEGETARIAN MOUSAKKA (V)

Layers of aubergine, courgettes, potatoes, onions, carrots, mushroom and peppers topped with bechamel sauce and cheese on top

IMAM BAYILDI (V, VE)

Stuffed aubergine with tomatoes, mushrooms, onions, peppers topped with mozzarella or vegan cheese

DESSERTS £4 Supplement

HOME MADE BAKLAVA Served with ice cream

CHOCOLATE FUDGE CAKE Served with ice cream

LEMON AND ALMOND CHEESE CAKE Served with ice cream

Allergens & Food Intolerance:

Customers with specific dietary needs should ask a member of staff for further information