

4 COURSE CHRISTMAS SET MENU

SUNDAY TO THURSDAY 39.90

FRIDAY & SATURDAY 49.90



*** CHRISTMAS CRACKERS ON ARRIVAL ***

★ COLD MEZE TO SHARE ★

OLIVES **ve**

Seasoned Mediterranean herbs

HUMUS **ve**

Classic middle eastern blend of chick peas, tahini and a hint of garlic finished with olive oil and sumac

BEETROOT DELIGHT **v**

Cooked beetroot, yoghurt, feta cheese drizzled with vinaigrette dressing

CACIK **v**

Diced cucumber in creamy yogurt with a hint of garlic and fresh dill, Drizzled with olive oil and dried mint

BABAGANOUSH **v**

A smoky flavoured puree of aubergine, garlic, yogurt and tahini topped with olive oil and black sesame seeds

★ HOT MEZE TO SHARE ★

BOREK **v**

Cigar shaped crisp filo pastry filled with feta, halloumi, spinach and fresh herbs, served with a sweet chilli dip

SUJUK

Grilled lightly spicy Turkish beef sausage skewers

CALAMARI

Marinated fresh squid salt and pepper bites, served with homemade tartar sauce

— ADD SIDES £4.9 —

RICE **v** / BULGUR WHEAT **ve** / MIXED SALAD **ve** / FRIES **v**

SAUTÉED TENDERSTEM BROCCOLI **v** / MASHED POTATO **v**

★ CHOICE OF DESSERT ★

BAKLAVA

Layers of filo pastry and finely chopped pistachio nuts, baked and then soaked in a sweet syrup. Served with Madagascan vanilla ice cream

LOTUS CHEESECAKE

A digestive biscuit base topped with a rich baked cheesecake decorated with lotus cream

STICKY TOFFEE PUDDING

Date & black treacle sponge with cream & butter toffee sauce. Served warm with vanilla ice cream

Vegan options are available upon request. Please inform your server if you have any allergies or special dietary requirements. A discretionary service charge go %12.5 will be added to you bill – VAT Included

★ CHOICE OF MAIN ★

CHICKEN SHISH

Prime cuts of succulent chicken breast served with salad

LAMB SHISH

Prime cuts of marinated succulent lamb served with salad

MIXED SPICY SKEWER

Chicken and lamb spicy skewer served with salad

RIB-EYE STEAK 10oz **Additional £10**

This cut has beautiful marbling that melts during cooking to give amazing flavour, served with grilled oyster mushrooms and cherry vine tomatoes

SALMON FILLET

Grilled salmon fillet glazed served with mixed salad, mashed potato and homemade béarnaise sauce

SAUTÉ

All sauté dishes are freshly prepared with bold, vibrant ingredients. **Spicy hot option available**

LAMB SAUTÉ

Diced lamb sautéed with mushrooms, onions, peppers, and fresh tomato sauce. **Served with rice.**

SEAFOOD SAUTÉ

Tuna, salmon, and prawns sautéed with peppers, onions, and fresh tomato sauce. **Served with rice.**

CRÈME CHICKEN SAUTÉ

Sautéed chicken fillet in a creamy mushroom sauce with cherry tomatoes, asparagus, and spinach. **Served with rice.**

VEGETABLE SAUTÉ (V/VE optional)

A hearty mix of asparagus, mushrooms, courgette, onions, peppers, and aubergine sautéed in tomato sauce and garlic butter. **Served with bulgur.**

BURGER

Choose from our range of delicious burgers, each served in a glazed brioche bun with a side of chips.

SPICY BEEF BURGER

Chargrilled 6oz British Wagyu beef patty, with our house spicy sauce for a kick. Topped with cheddar, gem lettuce, red onion, rocket, and cornichon pickle.

THE CHICKEN BURGER

Fried breaded chicken breast. Topped with gem lettuce, cornichon pickle, and creamy mayonnaise.

FALAFEL BURGER (V/VE optional)

Crispy falafel patty with cornichon pickle, tomato, mayo, and rocket.