



## **Christmas party menu**

### **STARTERS**

#### **Hummus (v)**

Tahini, chickpeas, olive oil & sumac

#### **King Prawns**

Seared in white wine garlic butter

#### **Falafel (v)**

Grounded vegetables, chick peas & herbs on bed of hummus

#### **Crispy Calamari**

Crispy squid served with tartar sauce

#### **Borek (v)**

Filo pastry filled with spinach & feta cheese with sweet chili

#### **Cizbiz Kofte**

Lamb and herb kofte with red onions and sumac, served with chili sauce

#### **Goats Cheese (v)**

Pan fried goats cheese with beetroot, pomegranate molasses & walnuts

### **MAIN COURSES**

#### **Adana Kofte**

Minced lamb seasoned and skewered on lavash bread with rice & salad

#### **Traditional Christmas Roast Turkey**

Served with all the traditional trimmings, cranberry sauce

#### **Salmon**

Salmon fillet with mash potato and mixed salad

#### **Chicken Shish**

Succulent chicken breast cubes grilled, served with rice and red cabbage salad

#### **Lamb Shish**

Marinated cubes of lamb char grilled served with rice, mixed salad & red cabbage

### **Vegetarian Mousaaka (v)**

Homemade recipe with layers of vegetables encased with béchamel sauce, topped with cheese

### **Stuffed Aubergine (v)**

Aubergine filled with peppers, onions and tomatoes, topped with cheese & served with rice

### **Hellim Shish Kebab (v)**

Chunks of hellim cheese skewered with bell peppers, courgette and mushrooms served with mixed salad, red cabbage and rice

## **DESSERTS**

### **Christmas Pudding**

Served with traditional custard

### **Sticky toffee pudding**

With vanilla ice cream

### **Apple & Caramel Crumble**

Served with vanilla ice cream

### **Baklava**

Filo pastry with crushed pistachios served with cinnamon ice cream

### **Ice Creams and Sorbets** (2 scoops)

(Choose your flavors)

**Vanilla / Chocolate / Pistachio**

**Raspberry / Lemon / Mango**

**£30 per person**

