



## CHRISTMAS 2018 MENU TWO £32.95

One Welcome Glass of Prosecco

### PLEASE CHOICE STARTERS MAIN COURSE AND DESSERT

**MIXED MEZE PLATE** Six mixed cold and hot meze,  
**GRILLED MARINATED PRAWNS** Served with a sweet chilli sauce and salad leaves  
**ICLI KOFTE (N)** Filled with meat, pine kernels, herbs and spices,  
**SAUTEED CALF'S LIVER**  
**MOZZARELLA & AVOCADO SALAD (N, V)** With Mixed salad leaves & pesto sauce,  
**SMOKED SALMON,**  
**HALLOUMI CHEESE (V)** Grilled halloumi cheese with salad leaves and olive oil  
**SPINACH AND MIXED CHEESE PASTRY PARCELS (V, N)**  
Kernels served with chilli sauce

### MAIN DISHES

**BRITISH RIB-EYE STEAK 8oz**  
21-day matured, served with fries and salad leaves  
**MIXED GRILL**  
Lamb fillet, chicken fillet & Lamb Kofta Served with basmati rice and mixed salad leaves  
**GRILLED MARINATED LAMB CHOPS**  
Served with basmati rice and mixed salad leaves  
**GRILLED MARINATED LAMB SKEWER**  
Served with basmati rice and mixed salad leaves  
**BEEF BURGER**  
Freshly homemade beef served with fries and salad leaves  
**GRILLED CHICKEN SKEWER**  
Served with basmati rice and mixed salad leaves  
**GRILLED JUICY CHICKEN FILLET**  
Served with basmati rice and mixed salad leaves  
**LAMB TAGINE (N)**  
Spice infused on the bone lamb is slow cooked in the oven with prunes, dried fruit, nuts and lemon preserved served with basmati rice  
**GRILLED JUICY GARLIC BUTTER MARINATED PRAWNS**  
Served with sweet chilli sauce, fries and mixed salad leaves  
**SALMON**  
Served with barley and mixed salad leaves  
**SEA BASS**  
Served with barley and mixed salad leaves  
**PASTA WITH SALMON**  
Served with Creamy rich sauce and Parmesan Cheese  
**MEAT OR VEGETARIAN MOUSAKKA**  
Layers of potatoes, aubergine and courgette topped with rich béchamel sauce served with salad leaves  
**SPINACH & CHEESE RAVIOLI (V)**  
Served with Creamy rich sauce and Parmesan Cheese  
**FETA CHEESE SALAD (V)**  
Light and fresh with tomatoes, Charleston peppers, olives, red onion and parsley  
**BUFFALO MOZZARELLA & AVOVADO SALAD (N, V)**  
With mixed salad leaves & pesto sauce  
**ROASTED CHRISTMAS TURKEY**  
**BLACK COD 'Japanese Style'**  
Served with barley and quinoa, salad leaves, 10-15 min cooking time.

### DESSERTS

**SPECIALITY 'SU MUHALLEBISI' (N)**  
Cubes of milk pudding and rose syrup with berries and nuts  
**ALMOND & COCONUT PUDDING (N)**  
Rice pudding enriched with coconut milk and almonds  
**ORGANIC APRICOTS (N)**  
Cooked in mulberry served with walnuts and clotted cream  
**BREAD & BUTTER PUDDING**  
**OTTOMAN KADAYIF (N)**  
Served with clotted cream help yourself with light honey and lemon syrup  
**TRIO NUTS BAKLAVA (N)**  
Walnuts, Almonds and Pistachios less dough more nuts and little sugar, served warm  
**ICE CREAM**  
**(3 scoops) (N)**  
Vanilla, Chocolate, Hazelnut, Cinnamon, Pistachio & Lemon Sorbet,  
**CHRISTMAS PUDDING**

COMPLIMENTARY HUMMUS & WARM BREAD

Our food may contain traces of nuts or other allergens, please ask for full allergen information on a separate menu. If you have any concern, please ask a member of staff before making your selection. A discretionary service charge of 12.5% will be added to your bill. VAT included.