



Christmas 2025 Dinner

MENU

THREE COURSE MEAL: £46 per person (10% service charge will be added.)

Starters

1. GRILLED HALLOUMI (v)

Traditional grilled Turkish cheese.

2. BOREK (v)

Rolled filo pastry with Feta cheese, fresh parsley and spinach.

3. COMBO DIP (v)

Homemade humus, kisir & Cacik.

4. PRAWNS

With garlic butter and herbs.

5. EGGPLANT & ROASTED MUSHROOMS (v)

Mashed and grilled eggplant with tahini, garlic and yoghurt.

6. HOMEMADE FALAFEL & HUMUS (v)

Deep fried crushed chickpeas with broad beans, carrots, celery, fresh onions, herbs and garlic.

7. GRILLED SUJUK

Chargrilled, slices of spicy Turkish Sujuk.

Mains

1. OVEN ARTICHOKE LAMB

*Small cut of lamb cooked in oven with artichoke, onion, mushrooms, spinach and garlic.
With tomato and herb sauce and served with rice.*

2. CHICKEN SAUTÉ

Slow-cooked, strips of chicken breast with mushrooms, onions, garlic and peppers, and served with rice.

3. COMBINATION KEBAB

Marinated, chargrilled cubes of chicken, lamb and kofte served with rice and salad garnish.

4. VEGETARIAN MOUSSAKA (v)

*Layers of aubergine filled with potatoes, courgettes, onion, tomatoes and herbs.
Topped with mashed tomato and creme cheese, and served with rice.*

5. MALA BADDY AUBERGINE (v)

*Roasted aubergine topped with mixed peppers, fresh onion, mixed herbs,
fresh garlic, kissed virgin oil and cooked in the oven. Served with rice.*

6. SEA BASS FILLET with GARLIC SPANICH

Desserts

STRAWBERRY CHEESE CAKE | BAKLAVA | FRUIT SALAD

(v) Suitable for vegetarians

Dishes may contain wheat, dairy and nuts.

Please inform your waiting staff of any allergy concerns re olive oil and sunflower oil in our cooking.