

# Christmas 2024 Dinner

## M E N U

**THREE COURSE MEAL: £42.90** per person

### Starters

**1. GRILLED HALLOUMI (v)**

*Traditional grilled Turkish cheese.*

**2. BOREK (v)**

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

**3. TARAMA SALAD**

*Smoked Cod roe mousse, onion, bread with olive oil.*

**4. HUMUS & MUSHROOMS**

*Humus topped with pan-roasted garlic mushroom.*

**5. ASPAVA EGGPLANT (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**

*Spicy gralic Sausages cut in slices grilled on charcoal*

**8. HUMMUS**

*Rich chickpea puree flavoured with garlic, tihini & olive Oil.*

### Mains

**1. CHICKEN SAUTÉ**

*Small cubes of chicken breast, slowly cooked in tomato sauce, mushrooms, onions, garlic & peppers. Served with Rice.*

**2. COMBINATION KEBAB**

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

**3. 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.*

**4. FALAFEL (v)**

*Crushed chickpeas, celery, broad beans, carrot fresh onions egg, dill and parsley.*

*Served with cacik and garnish.*

**5. SALMON & PRAWN SAUTÉ**

*Slow oven-cooked, cut of salmon and prawns cooked in cream and fresh tomato sauce with vegetables and seasoning. Served with rice.*

**6. CHICKEN SHISH**

*Marinated cubes of skewered chicken gently cooked on charcoal. Served with Rice and garnished with Salad.*

**7. SALMON GRILL**

*Grilled Fillet of Salmon served with roasted spinach.*

### Desserts

**STRAWBERRY CHEESECAKE | BAKLAVA | FRUIT SALAD**

(v) Suitable for vegetarians

Dishes may contain wheat, dairy and nuts.  
Please inform your waiting staff of any allergy concerns.  
We use olive oil and sunflower oil in our cooking.