

Christmas 2026 Lunch

M E N U

THREE COURSE MEAL: £32 per person (10% service charge will be added.)

Starters

1. HUMUS & MUSHROOMS (v)

Homemade humus topped with garlic mushrooms.

2. CHICKEN SUJUK

Served with sweet chilli sauce.

3. FALAFEL & HUMUS (v)

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

4. GRILLED HALLOUMI (v)

Traditional grilled Turkish cheese.

5. BOREK (v)

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

6. BABA GANOUSH (v)

Smoked aubergine puree mixed with yoghurt, garlic, olive oil and herbs.

Mains

1. 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.*

2. GUNDY CHICKEN SAUTÉ

Small cubes of chicken breast, slow-cooked in tomato sauce, with mushrooms, onions, garlic, pepper, herb, and served with rice.

3. SALMON SAUTÉ

Marinated cut of salmon with prawn cooked in oven with tomato sauce, fresh vegetables, garlic and served with rice.

4. MIXED SHISH

Chargrilled chicken and kofte served with rice and salad garnish.

5. LAMB'S LIVER

Pan-fried lamb liver cooked with onions, garlic, seasoning, herbs and served with rice.

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.