

# Christmas Menu

## MENU 1

38.00 £

### Starters

Humus  
Puree of Chickpeas with Tahini, Garlic and Lemon Juice.

Tabule  
Finely chopped Parsley, Onions, Mint, Crushed Wheat, Tomato and Lemon Oil.

Borek  
Filo Pastry filled with Feta Cheese and Spinach.

Falafel  
Fritters of Crushed Chickpeas, Fava Beans and Peppers.

Cacik  
Cow's Milk Yoghurt, Cucumber, Mint and Dill.

### Main Course

Mixed Grill  
Grilled Cubes of Chicken, Lamb and Kofte served with Tomato Ezme.

Kuzu Shish  
Medallions of Grilled English Lamb Loin, Fire Roasted Aubergine Puree, Grilled Turkish Peppers and Tomato.

Tavuk Shish  
Cubes of Marinated Chicken Breast served with a Cucumber and Yoghurt Sauce.

Vegetable Penne  
Penne with Peas, Cherry Tomatoes, Asparagus, Rocket and Parmesan with Tomato Sauce.

Lamb Tagine  
Slowly Braised Lamb on the Bone served with a selection of Prunes, Apricots, Almonds, Rice.

Salmon  
Grilled Salmon Fillet, served with Chilli Sauce and a Salad of Heritage Tomatoes, Pickles, Green Kalamata Olives and Toasted Walnuts.

Yogurtlu Tavuk Kofte  
Skewers of Minced Chicken served with Yoghurt and Tomato Sauce.

### Selections Of Dessert

Filter Coffee

## MENU 2

45.00 £

### Starters

Humus  
Puree of Chickpeas with Tahini, Garlic and Lemon Juice.

Tabule  
Finely chopped Parsley, Onions, Mint, Crushed Wheat, Tomato and Lemon Oil.

Patlican Ezme  
Smoked Aubergine, Tahini and Lemon.

Borek  
Filo Pastry filled with Feta Cheese and Spinach.

Falafel  
Fritters of Crushed Chickpeas, Fava Beans and Peppers.

Kalamari  
crispy Squid, Yoghurt Tartar, Rocket and Lemon.

Cacik  
Cow's Milk Yoghurt, Cucumber, Mint and Dill.

Karides Tava  
Sautéed Prawns with Tomato, Ginger and Spring Onions

### Main Course

Mixed Grill  
Grilled Cubes of Chicken, Lamb and Kofte served with Tomato Ezme.

Vegetarian Moussaka  
Layers of Aubergine, Courgette, Potatoes and Peppers topped with a Bechamel and Cheese Gratin.

Iskender  
A selection of Lamb Sish, Chicken Breast served with a Cucumber and Yoghurt Sauce.

Pirzola  
Grilled Lamb Chops served with Salsa Verde and Sautéed Spiced Baby Potatoes.

Incik  
Slow Roasted Lamb Shank with Mashed Potato.

Swordfish  
Grilled Swordfish Steak, served with Chilli Sauce a Salad of Heritage Tomatoes, Pickles, Green Kalamata Olives and Toasted Walnuts.

Rib Eye  
10oz Dry Aged Scottish Rib Eye, Char Grilled served with a Green Peppercorn Sauce and Chips.

### Selections Of Dessert

Filter Coffee