# CHRISTMAS MENU

*3-course festive Turkish feast with mixed meze starter, choice of main, dessert & a complimentary glass of house wine, prosecco or soft drink per person – £44.95*

## MIXED MEZE STARTER

Selection of **hot and cold meze** for each guest – **hummus** (V), **cacik** (V), **baba ganoush** (V), **tabbouleh** (VG), **börek pastries** (V) and **calamari**.

## CHOICE OF MAIN

**Roast Turkey**
*Traditional roast turkey with roast potatoes, seasonal vegetables including parsnips and Brussels sprouts, Yorkshire pudding, stuffing and rich gravy.*

**Adana Kofte**
*Minced lamb mixed with fresh herbs and grilled on a skewer. Slightly spicy, served with rice and salad.*

**Lamb Shish**
*Marinated cubes of lamb grilled on skewer, served with rice and salad.*

**Grilled Salmon**
*Grilled salmon fillet, served with mashed potato and vegetables.*

**Vegetable Moussaka** (V)
*Baked layers of aubergine, potatoes, courgette topped with bechamel sauce, served with salad.*

**Mixed Grill**
*Selection of adana kofte, marinated chicken and lamb on skewer, lamb chops, served with rice and vegetables.*

**Grilled Halloumi Kebab** (V)
*Grilled halloumi, mushrooms and peppers, served with rice and salad*

**Chicken Shish**
*Marinated cubes of chicken grilled on skewer, served with rice and vegetables.*

**Sea Bass Fillet**
*Fillets of grilled sea bass, served with mashed potato and vegetables.*

**Meat Moussaka**
*Baked layers of aubergine, potatoes and minced lamb, topped with bechamel sauce, served with salad.*

## DESSERT

**Choice of dessert** from our dessert menu **or** traditional **Christmas pudding**

## COMPLIMENTARY

**Complimentary** glass of **house wine, prosecco** or a **soft drink**

## £44.95 Per Person

*A discretionary service charge of 12.5% will be added to your bill.*

*V: Vegetarian VG: Vegan*
*Please inform us of any allergies or dietary requirements. Full allergen information is available on request; some dishes may contain or come into contact with nuts, gluten or other allergens.*