



Christmas Menu



CHRISTMAS PARTY MENU

MEZES TO SHARE

OLIVES (v)

HUMUS (v)

Dip of chickpeas puree, premium tahini, hint of garlic, lemon juice, extra virgin olive oil & paprika.

KÖPOĞLU (v)

Roasted diced aubergine tossed with homemade tomato sauce, topped with creamy yoghurt & hint of garlic.

BEETROOT KISIR (v)

Bulgur wheat, beetroot, green peppers, spring onions, fresh herbs, pomegranate & extra virgin olive oil.

CACIK (v)

Creamy yoghurt, garlic, cucumber, olive oil, dry mint.

BARBUNYA PILAKI (v)

Tender borlotti beans cooked with olive oil, carrots, potatoes, onions & garlic.

FOUR CHEESE PASTRY (v)

Halloumi, feta cheese, cheddar & mozzarella, tarragon, chilli flakes & smoked tomato sauce.

CRISPY COURGETTE CAKE (v)

Courgette, feta cheese & mint fritters, spring onions, yoghurt & dill sauce.

CHOICE OF MAIN COURSE

CHRISTMAS TURKEY

Roast turkey with steamed mixed vegetable, stuffing and gravy sauce.

CHICKEN SHISH

Char-grilled skewer of marinated free-range chicken, served with rice, salad, grilled tomato & pepper.

KÖFTE

Ground lamb seasoned and charcoal-grilled, served with rice, salad, grilled tomato & pepper.

KUZU KULBASTI

Char-grilled tender lamb steak served with roasted vegetables and rosemary jus.

KARALAHANA SARMA

Black cabbage leaves filled with aromatic ground lamb, rice & currants, served with herby tomato sauce & yoghurt.

EXOTIC VEG & HALLOUMI (v)

Exotic baby vegetables, mushrooms, halloumi & balsamic glaze.

KURU DOLMA (v)

Sundried peppers & tomatoes filled with aromatic rice, pine kernels, tomato sauce & yoghurt.

GRILLED SEA BASS

Grilled sea bass fillets, served with mixed salad & chips.

CHOICE OF DESSERT

BAKLAVA

CHRISTMAS PUDDING

TRILEÇE

RICE PUDDING