

Shish Meze

NEW YEAR'S EVE MENU

ON ARRIVAL SHISH MEZE SIGNATURE COCKTAIL

£90.00

per person 4 Course

TO START

HUMUS (VF) (V)

CACIK (V)

SMOKED SMASHED AUBERGINE (V) (GF)

CRISPY CALAMARI (G) (E)

Served with homemade tartar sauce

PAN SEARED SCALLOPS (D)

Pumpkin puree with Malibu sauce

HONEY GLAZED GOAT CHEESE (D)

Served with roasted walnuts and beetroot puree

BUTTERFLY PRAWNS (D) (GF)

Shrimps cooked in shell with a garlic butter, white wine sauce and parsley

MAINS

All kebabs served with rice and salad

LAMB SHISH

CHICKEN SHISH

ADANA KOFTE

USDA RIB-EYE STEAK (GF)

Served with mixed vegetables & beef jus

LAMB CHOPS (D) (G)

Served with mashed potato, French beans and beef jus

STUFFED LAMB ROLL (GF)

Stuffed with vegetables, carrot puree & red wine sauce

FILLET OF DOVER SOLE (D) (GF)

Baby prawns, capers, white wine and garlic butter sauce

FILLET OF SEABASS (D) (GF)

Roasted baby potatoes served with mixed sauteed vegetables and creamy lemon sauce

FALAFEL (G) (VF) (V)

Deep fried balls made from chickpeas, broad peas & vegetables fritters and sour cream served with humus & rice

STUFFED PORTEBELLO MUSHROOM (D) (V) (GF)

Stuffed with baby spinach, halloumi, mixed peppers and onions topped with melted cheese

MIXED VEGETARIAN SKEWERS (GF) (VF) (V)

A Seasonal combination of vegetables, drizzled with pomegranate molasses, tomato sauce, olive oil and sumac

DESSERTS

CHOCOLATE FUDGE CAKE

Lotus Biscoff Mousse, Caramel, Vanilla Ice Cream

LEMON AND MASCARPONE CHEESECAKE

Winter Berries Cranberry Jam

TOFFEE DELIGHT

Sticky Toffee pudding, butterscotch sauce topped with vanilla ice cream

SIDES

CHIPS - 5

TRUFFLE CHIPS - 7.5

MAC & CHEESE (D) (G) - 8

ASPARAGUS (GF) (D) (VF) (V) - 7

Allergy descriptions:

(V) - Vegetarian / (VF) - Vegan Friendly / (GF) - Gluten Free / (N) - Nuts