
Shish
Meze

CHRISTMAS DAY MENU

£95 PER PERSON

WITH A GLASS OF MULLED WINE ON ARRIVAL

STARTERS

GREEN OLIVES

HUMUS

CACIK

BEETROOT DIP

BABA GANUSH

SHAKSHUKA

PRAWN & AVOCADO COCKTAIL

SUCUK

ICLI KOFTE

CRISPY CALAMARI

GOLDEN HALLOUMI FRIES

CREAMY GARLIC MUSHROOM

CHEESE FILO PASTRY

BUTTERFLY PRAWNS

MAINS

ALL OF OUR ROASTS ARE SERVED WITH:
YORKSHIRE PUDDING, ROASTED POTATOES,
ROASTED PARSNIP, HONEY-ROASTED CARROTS,
TENDERSTEM BROCCOLI, & STICKY RED CABBAGE.

ROAST BEEF
RIBEYE, HORSERADISH CREAM,
WITH RED WINE & BEEF JUS

SLOW-BRAISED LAMB SHANK
ROSEMARY & GARLIC, SLOW-BRAISED UNTIL TENDER,
WITH RED WINE & BEEF JUS

ROASTED TURKEY
THYME & GARLIC WITH RED WINE & BEEF JUS

VEGETERIAN WELLINGTON
MUSHROOM & VEGETABLE WELLINGTON,
SEERVED WITH VEGAN RED WINE JUS

SHISH ROAST PLATTER FOR 2
ROAST BEEF, SLOW-BRAISED LAMB SHANK & ROASTED TURKEY
SERVED WITH RED WINE & BEEF JUS AND ALL THE TRIMMINGS

LAMB SHISH

CHICKEN SHISH

LAMB CHOPS

ADANA KOFTE

PISTACHIO LAMB CHOPS

SHORT BEEF RIBS

MIXED FISH KEBAB

BUTTERFLIED SEABASS

GREEK SALAD

SIDES

CAULIFLOWER CHEESE, THREE-CHEESE SAUCE, TOASTED PARMESAN	5.5
EXTRA ROAST POTATOES	4
TENDERSTEM BROCCOLI	4
HONEY-ROASTED CARROTS & PARSNIPS	4
STICKY RED CABBAGE	4
YORKSHIRE PUDDING	1.5
EXTRA GRAVY	1.5

DESSERTS

GOOEY CHOCOLATE BROWNIE

PASSIONFRUIT AND RASPBERRY CHEESECAKE

CHRISTMAS PUDDING

ICE CREAM SELECTION

SORBET SELECTION

A discretionary service charge of 10% will be added to your bill. All prices include VAT.
Food allergies and intolerances: Please speak to a member of staff about your requirements. Allergens are present in our kitchen, so we cannot guarantee that dishes are 100% allergen-free.