
Shish
Meze

CHRISTMAS FESTIVE MENU

£50 PER PERSON

STARTERS

GREEN OLIVES

PRAWN & AVOCADO COCKTAIL

BEETROOT DIP

BABA GANUSH

SHAKSHUKA

HUMUS

CACIK

SUCUK

ICLI KOFTE

CRISPY CALAMARI

GOLDEN HALLOUMI FRIES

CREAMY GARLIC MUSHROOM

CHEESE FILO PASTRY

BUTTERFLY PRAWNS

MAINS

LAMB SHISH
Cooked over British woodlands coal, served with mixed salad & rice

CHICKEN SHISH
Cooked over British woodlands coal, served with mixed salad & rice

LAMB CHOPS
Cooked over British woodlands coal, served with mixed salad & rice

SARMA CHICKEN OR LAMB BEYTI
Cooked over British woodlands coal, served with mixed salad & rice

ADANA KOFTE
Cooked over British woodlands coal, served with mixed salad & rice

ROASTED LAMB
Slow cooked roasted lamb, mashed potato, seasonal mixed vegetables and gravy

PISTACHIO LAMB CHOPS
Pistachio-crusted lamb cutlets, served with creamy mashed potatoes, tender asparagus and pomegranate molasses

MIXED FISH KEBAB
Salmon, monkfish, shelled prawns, peppers & onions served with mixed salad

FILLET OF SEABASS
Baby potatoes, samphire, creamy saffron sauce

CHICKEN CAESAR SALAD
Grilled Chicken breast, croutons, lettuce and Caesar dressing

VEGETARIAN MUSAKKA
Aubergine. courgette, onion, garlic, mixed peppers, mushroom, tomato puree, oilve oil, oregano, cinamon, salt & black pepper

SHORT BEEF RIBS
24-hour slow cooked short beef ribs, creamy mashed potato, rich homemade gravy, grilled tomato and crispy onions

SIDES

TRUFFLE - PARMESAN CHIPS	11	SWEET POTATO FRIES	6
CHUNKY CHIPS	6.5	ROASTED BABY POTATO	7
CREAMY MASH POTATO	6	TENDERSTEM BROCCOLI	7
BABY VEGETABLES	9	ASPARAGUS	7
SIDE SALAD	3	RICE	4

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.