NEW YEAR'S EVE MENU

£95 PER PERSON

WITH A GLASS OF CHAMPAGNE ON ARRIVAL

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

LAMB SHANK
Creamy mashed potato, tenderstem broccoli and rich homemade gravy

RIBEYE STEAK
Tenderstem broccoli, bone marrow and peppercorn or truffle mushroom sauce, served with chips,

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

SALMON
Pan-seared salmon, baby vegetables, mashed potato and creamy bisque sauce

FILLET OF SEABASS
Baby potatoes, samphire, creamy saffron sauce

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

GREEK SALAD
Tomato, cucumber, red onion, green peppers, kalamata olives, feta cheese, red wine vinaigrette

SIDES

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

DESSERTS

GOOEY CHOCOLATE BROWNIE

PASSIONFRUIT AND RASPBERRY CHEESECAKE

BAKLAVA

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.


Shish
Meze