

## 2 Course Christmas Menu 19.95

### HOT & COLD MEZE STARTERS

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#### COLD MEZE

##### **HUMMUS** ✓

A fine blend of chickpeas, tahini, garlic and fresh lemon juice

##### **CACIK** ✓

A blend of finely chopped cucumbers, fresh mint, garlic and strained Turkish yogurt

##### **TARAMA**

Salted and cured cod roe, puréed with fresh lemon juice and extra virgin olive oil

##### **ISPANAK TARATOR** ✓

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#### HOT MEZE

##### **SUCUK**

A spiced sausage imported from Turkey, chargrilled and served over hummus with marinated cherry tomatoes

##### **HALLOUMI** ✓

Traditionally made with goat and sheep milk, this firm Cypriot cheese is grilled with Sicilian cherry tomatoes, red onions and a sprinkling of oregano which reduces its saltiness and empowers its creamy texture

##### **SIGARA BOREGI** ✓

White Bulgarian goats cheese mixed with parsley and a touch of mint, wrapped in filo pastry and gently fried until crisp and golden

##### **CALAMARI**

Fresh calamari lightly dusted with flour, deep fried and served with beetroot tartar sauce

## 3 Course Christmas Menu 24.95

### MAIN COURSES

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#### **LAMB SHISH**

Succulent lamb, cut from the tender middle neck and marinated for a minimum of 48 hours in our special recipe, chargrilled and served with rice and a salad

#### **CHICKEN SHISH**

Free range chicken cut from the breast and thigh, cubed and marinated for a minimum of 48 hours in our special recipe, chargrilled and served with rice and a salad

#### **KUZU INCIK**

A slow cooked lamb shank served with sweet potato parsnip and carrot mash, celery, mushrooms and mixed bell peppers, topped with a tomato sauce and served with a salad

#### **SEA BREAM**

Chargrilled fillet topped with our homemade herb sauce

#### **VEGETARIAN MOUSSAKA** ✓

Slow cooked layers of aubergines, courgettes and potatoes with cinnamon, onions and mixed bell peppers, layers of silky Béchamel sauce with grated mozzarella and mature cheddar cheese, topped with a rich tomato sauce and served with a salad

### DESSERTS

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#### **POACHED PEARS** ✓

Conference pears poached in red wine, orange, cinnamon and star anise, drenched in a rich sweet syrup and served with vanilla ice cream

#### **POACHED PINEAPPLE** ✓

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#### **LOKKUM CHEESECAKE** ✓

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