

ON ARRIVAL

A GLASS OF PROSECCO / MULLED WINE / NON ALCOHOLIC DRINK

APPETISER

WARM HOME-MADE MARINATED BREAD, OLIVES, CHILLI SAUCE, MINT GARLIC SAUCE DIP

STARTERS

HUMMUS V VG

Chickpea purée with tahini, lemon juice, olive oil & garlic

GARLIC PRAWNS

Prawns cooked with tomato sauce, garlic, red & green peppers

BUTTERFLY KING PRAWNS GF

Deep fried king prawns served with garnish & sweet chilli sauce

SUCUK & HALLOUMI

Grilled halloumi cheese with Turkish spicy sausage

MAIN COURSE

ALI NAZIK

Tender chunks of meat grilled over charcoal, on layer of yogurt and smoked mixed peppers and aubergine.

Served with rice & salad

KLEFTIKO

Oven cooked lamb shank with vegetables and tomato sauce. Served with mash potato & salad

MIXED GRILL GF

Adana skewer, a chicken skewer and a lamb skewer.

VEGETARIAN MOUSSAKA

Layers of Aubergine with courgette, red & green peppers baked in the oven. Served with rice & salad

DESSERTS

BAKLAVA N

Golden brown filo dough, with a thick middle layer of crushed pistachio nuts, topped with syrup and a sprinkle of pistachios

PISTACHIO CAKE N

A dense and moist textured pistachio flavoured sponge with pistachio crème patisserie cream filling

RED VELVET CAKE N

A red velvet sponge layered with cream cheese filling

CARROT CAKE N

A moist carrot cake sponge with crushed walnuts, diced pineapple & butter cream cheese filling

HAZELNUT CAKE

A light chocolate sponge, layer of fresh cream & chocolate flavoured cream, roasted crushed hazelnuts & gianduja filling

ICE CREAM

Luxury double chocolate / Madagascan vanilla / Strawberries & cream - 3 scoops

TO FINISH

TEA, COFFEE, FRESH MINT LEMON TEA & LUXURY MINCE PIE

FOOD INTOLERANCE AND ALLERGIES

Items on this menu are subject to availability. Before placing your order, please let a staff member know if you suffer from any food allergies or intolerances. While every care is taken within our kitchen, we cannot guarantee nut-free dishes or fragments of bones within our meat or fish dishes. A discretionary 10% service charge will be added to your bill.

Please complete the form below - Enter the quantity you require of each item for your entire party.

Your total numbers in each section should match the number of people in your party

ON ARRIVAL

PROSECCO MULLED WINE NON ALCOHOLIC

APPETISERS

STARTERS

HUMMUS
 GARLIC PRAWNS
 BUTTERFLY KING PRAWNS
 SUCUK & HALLOUMI

MAIN COURSE

ALI NAZIK
 KLEFTIKO
 MIXED GRILL
 VEGETARIAN MOUSSAKA

DESSERTS

BAKLAVA
 PISTACHIO CAKE
 RED VELVET CAKE
 CARROT CAKE
 HAZELNUT CAKE
 ICE CREAM

TO FINISH

TEA
 COFFEE
 FRESH MINT LEMON TEA
 LUXURY MINCE PIES

ADDITIONAL INFORMATION (DIETARY REQUIREMENTS, ALLERGIES ETC)

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