

## **CHRISTMAS MENU**

### **STARTERS**

#### ***Soup of the Day***

with Warm Bread

#### ***Turkish Meze Platter***

Homous, Falafel, Dolma, Aubergine Salad, Kisir, Halloumi cheese and Börek

#### ***Kuzu Cigeri (Lamb's Liver)***

Pan-fried Lamb's Liver Tossed in Flour and Chilli flakes, with Onion and Garlic

#### ***Sucuk***

Traditional Spicy Beef Sausage, Served with Red Onions and Cherry Tomatoes

#### ***Börek***

Filo Pastry, Stuffed with Feta Cheese and Parsley

### **MAIN COURSES**

#### ***Grilled Chicken Breast***

Served on a Potato Cake, with Red Pepper & Thyme Sauce

#### ***Kul Bastı***

Grilled Lamb Loin, Served with Grilled Vegetables and Red Pepper Sauce

#### ***Mixed Grill***

Grilled Köfte, Lamb and Chicken Pieces Served with Turkish Rice & Salad

#### ***Kuzu Cigeri(Lamb's Liver)***

Pan-fried Lamb's Liver Tossed in Flour and Chilli Flakes with Turkish Rice

#### ***Vegetarian Güveç***

Mushrooms, Aubergine and Courgette cooked in a Garlic and Tomato Sauce in a Clay Dish, served with Turkish Rice

#### ***Grilled Fillet of Sea Bass***

Sea Bass Fillets on Bed of Dauphinoise Potatoes, Served with Mushrooms & Lemon Sauce

### **DESSERTS**

#### ***Baklava***

Traditional Turkish Dessert Made of Layers of Filo Pastry Filled with Nuts and Sweetened with Syrup, served with Vanilla Ice Cream

#### ***Lemon Posset***

Served with Home-made Biscuit

**2 COURSES: £19**

**3 COURSES: £23**