

# Christmas Menu

## STARTERS

CHOOSE FROM

### BREAD & DIPS

### LAMB SAMOSA

Minced lamb cooked in delicate spices wrapped in pastry. served with tamarind sauce & salad.

### HUMMUS

A classic favourite made from pureed chickpeas, tahini paste, lemon juice, olive oil and garlic.

### SAKSUKA

Fried aubergine, red & green peppers and onions in a tasty and delicately balanced tomato sauce.

### BABA GANOUSH

Chargrilled aubergine, blended with tahini & lemon, mixed with fresh Greek yogurt.

### HALLUMI STICKS

Pan-fried traditional Cypriot cheese served on a bed of chilli jam.

### ONION BHAJI

Lightly spiced chopped onions and batter in a ball deep fried. served with tamarind sauce & salad

### BOREK ROLL

Turkish filo pastry filled with feta cheese, mint, double cream, olive oil, spinach and cheddar cheese.

## MAINS

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### CHEF'S DELIGHT

Prime tender chunks of lamb with fresh tomato, red & green peppers and garlic topped with melting mozzarella served with new sauteed potatoes.

### ROASTED TURKEY

Roasted half turkey with rosemary, thyme, sumac and fresh lime.  
Served with roast potatoes and tenderstem broccoli.

### MIX GRILL

A mixture of chicken shish, Lamb shish and adana.

### PAN SEARED SEABASS

Seared fillet of Seabass served with sautéed potatoes, tenderstem Broccoli and ratatouille veg.

### BUTTER CHICKEN

made with garlic, peppers, cream, tomatoes and butter sauce & cashew nuts. served with rice.

### VEGETABLE KOFTE

Mediterranean vegetable balls cooked with house special sauce and chickpeas, onions, fresh tomato and mixed Turkish herbs. Served with rice.

## DESSERTS

CHOOSE FROM

### BAKLAVA

with vanilla ice cream

### SUTLAC

Turkish rice pudding

### CHOCOLATE FUDGE CAKE

with vanilla ice cream

£29.95