



FESTIVE SET LUNCH MENU

Starter

Chef Selection of Sharing 3 hot and 3 cold mezze platter

(Selection of starters from main menu and highly recommended for large parties. Sharing platter for 2 people & Vegetarian, Vegan and Gluten Free platter is available)

Vegetable Soup served with warm bread **(V, VG, GF)**

Deep Fried Calamari (squid) Tartar sauce & salad **(GF available)**

Dolma Rice stuffed vine leaves with herbs and pine kernel served with garlic dip **(V, VG, GF)**

Spicy Cheese Balls Deep fried mozzarella balls served with tomato and garlic sauce **(V)**

Sucuk Izgara Grilled Spicy Garlic Turkish beef sausages **(GF)**

Hummus served with pita bread **(V, VG, GF)**

Green Beans cold mezze cooked in olive oil with fresh tomatoes, garlic and onion **(V, VG, GF)**

Home made Falafel served with layer of hummus **(V, VG)**

Main Course

Homemade Lamb & Beef Burger

Seeded burger bun, fried onion, burger cheese, gherkin, tomato, lettuce, rich tomato & red pepper sauce served with chips

Tavuk Pirzola (GF)

Grilled chicken breast marinated in garlic & white wine served with creamy brandy sauce, salad & chips

Et Sote (GF)

Pan-cooked diced lamb, tomato, pepper, mushrooms, onion, garlic and herbs with its own jus served with salad, rice & stir-fry vegetables (available spicy as you like)

Fettuccine Con Pollo

Pasta cooked with diced chicken breast, mushrooms, garlic, cream and rich tomato sauce

Tavuk Sote (GF)

Pan-cooked diced breast of chicken, tomato, pepper, mushrooms, onion, garlic and herbs with its own jus served with salad, rice and stir-fry vegetables (available spicy as you like)

Charcoal Chicken on Skewer (GF)

Marinated cubes of chicken breast grilled on skewer served with fries, salad, garlic dip & mild spicy dip

Grilled Salmon Fillet (GF)

Char grilled fillet of Salmon served with roasted red pepper and butter sauce, sautéed new potatoes

Green Olive Kofte (GF)

Beef & Lamb mince kofte cooked in a rich spicy and garlic sauce served with salad and vegetable rice

Moussaka

Lamb mince meat, aubergine, vegetables, cheese, béchamel sauce, served with Greek salad

Vegetable Moussaka (V)

Aubergine, vegetables, cheese, béchamel sauce served with Greek salad

Vegetable Kebab (V, VG, GF)

Aubergines, peppers, tomato, mushrooms, onion & grilled halloumi with salad, rice and oriental sauce

Falafel Burger

with cheese, salad and chips **(V, VG)**

Dessert

Baklava layers of filo pastry, syrup and chopped nuts & ice cream

Cheesecake of the day served with Ice cream (Vegan and Gluten Free available)

Turkish Cold Vanilla Rice Pudding Seasoned with cinnamon powder

Ice cream bowl (vanilla, strawberry & chocolate)

Warm Chocolate Fondant served with vanilla Ice Cream

2 Courses £22 - 3 Courses £27

Available from Monday 21st November 2022 until Monday 16th January 2023

To secure your reservation a **NON-REFUNDABLE** deposit of £10 per person is required
All bookings will require a pre-order and pre-orders must be returned at least one week before your reservation.
All prices are inclusive of 20% VAT – 10% service will be added to total bill