

— THE  —

# Christmas Menu

3 COURSE MENU & DRINKS

## Starters

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### Pumpkin Soup

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Peeled Pumpkin, Garlic, Onion & Double Cream.

### Kisir

Bulgur Wheat With Herbs, Parsley, Tomatoes, Spring Onions, Peppers, Lemon Juice & Pomegranate Dressing.

### Grilled Halloumi

Served With Rocket Leaves & Homemade Cherry Jam Sauces.

### Falafel

Homemade Chickpea Falafel Served With Hummus.

### Gamberoni

Pan-fried King Prawns With Butter, White Wine, Peppers, Tomato, Parsley and Lemon Juice.

### Chicken Liver

Served With Bread.

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## Mains

### Lamb Rack

Rosemary and Garlic Marinated Lamb Rack Served With Side of Asparagus and Mash Potatoes.

### Christmas Turkey

Stuffed Turkey Served With Brussel Sprouts, Mixed Vegetables, Roast Potatoes and Yorkshire Pudding.

### Mixed Grill

Chicken Shish, Lamb Shish, Adana Shish Served With Basmati Rice and Salad.

### Grilled Salmon

Salmon Fillet Served With Mixed Vegetables & Salad.

### Seafood Linguine

In Tomato Sauce With King Prawn, Mix Seafood and Mussels Marinated With White Wine.

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### Vegetarian Mousakka (V) or Meat Mousakka

Homemade Mousakka Served With Rice and Salad.

### Stuffed Aubergine (Vg)

Aubergine Stuffed With Caramelised Onion, Pepper, Tomato Served With Basmati Rice and Salad.

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## Desserts

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### Chocolate Loving Spoon Cake

A Giant Mouthful of Chocolate Pudding Between Two Layers of Dark Moist Chocolate Cake.

### Raspberry White Chocolate Brûlée Cheesecake

Silky Smooth White Chocolate Cheesecake All a-swirl With Vibrant Raspberry. Hand-fired and Glazed in Simple Elegance.

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## Drinks

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Soft Drink

Beer

Wine

Prosecco

Please Be Advised That an Additional 12.5% Service Charge Will Be Added to Your Bill.