

Festive Menu

2 COURSES
£30
(£24 Lunch time)

Starters

Prawn Cocktail

Layers of crispy lettuce, topped with prawns & velvety Marie Rose sauce

Meat Manti

Traditional Turkish Dumplings topped with roast garlic yoghurt, tomato sauce & spicy melted butter

Sauteed Porcini Mushrooms (v)

Fresh thyme, served with stone-baked Turkish bread

Oven-baked Camembert Cheese (v)

Served with Ciabatta bread and a mixed berry sauce

Pan-fried Mackerel

Wild rocket, onion pickle

Mains

Slow Roast Sirloin of Beef

Served with all the trimmings, roast potatoes, seasonal vegetables, Yorkshire Pudding

Roast Lamb

Served with mashed potato, seasonal vegetables, Yorkshire Pudding

Roast Chicken

Stuffed with rice, served with a creamy spinach sauce

Salmon Fillet

Served in a buttery sauce with creamed leek & potato

Vegetarian Mousakka (v)

Baked layers of aubergine, courgettes, mushroom, potato, peppers, tomatoes, bechamel sauce and cheese, served with side salad

BELLY DANCER SHOW 9PM FRIDAYS & SATURDAYS
LIVE PARTY MUSIC TILL LATE

*£10pp non refundable deposit is required for Festive Menu

*£20pp non refundable deposit is required for Christmas day

*£20pp non refundable deposit is required for New Year's Eve

PRE-ORDER REQUIRED

Christmas Day Menu

3 COURSES
£65
KIDS UNDER 12 £30

Starters

Prawn Cocktail

Layers of crispy lettuce, topped with prawns & velvety Marie Rose sauce

Meat Manti

Traditional Turkish Dumplings topped with roast garlic yoghurt, tomato sauce & spicy melted butter

Sauteed Porcini Mushrooms (v)

Fresh thyme, served with stone-baked Turkish bread

Garlic & Chilli King Prawns

Fresh chilli, garlic and tomato sauce, served with stone-baked Turkish bread

Oven-baked Camembert Cheese (v)

Served with Ciabatta bread and a mixed berry sauce

Pan-fried Mackerel

Wild rocket, onion pickle

Mains

Roast Turkey

Served with all the trimmings, roast potatoes, seasonal vegetables, Yorkshire Pudding

Slow Roast Sirloin of Beef

Served with all the trimmings, roast potatoes, seasonal vegetables, Yorkshire Pudding

Roast Lamb

Served with mashed potato, seasonal vegetables, Yorkshire Pudding

Roast Chicken

Stuffed with rice, served with a creamy spinach sauce

Salmon Fillet

Served in a buttery sauce with creamed leek & potato

Vegetarian Mousakka (v)

Baked layers of aubergine, courgettes, mushroom, potato, peppers, tomatoes, bechamel sauce and cheese, served with side salad

Desserts

~~ Chocolate Fudge Cake ~~ Cheese Cake

~~ Panna cotta ~~ Baklava

Iccream Trio

Vanilla, chocolate, strawberry

Counting down for

2025

New Year's Eve

4 COURSES
£70

After 8.30pm

UPON ARRIVAL:

GLASS OF FIZZ & TOMATO BRUSCHETTA CANAPÉ

Starters

Turkish Bread & Dips (v)

Hummus, Cacik & Aubergine Salad

Oven-Baked Meat Balls

Minced lamb balls in a tomato sauce, topped with cheese

Garlic & Chilli King Prawns

Fresh chilli, garlic and tomato sauce, served with stone-baked Turkish bread

Pan-Fried Scallops

Pea purée, apple root salad, creamy lemon sauce

Vegetarian Trio (v)

Muska Borek, Grilled Halloumi & Falafel

Mains

Grilled Ribeye Steak

Served with thick-cut chips, three type tomato salad, red wine demiglace sauce

Roast Lamb

Served with mashed potato, honey-glazed roast carrot

Oven-baked Chicken Breast

Stuffed with rice, served with a creamy spinach sauce

Seabass

Cooked with onion, tomato, fennel, butter & bay leaf, served with baby potatoes & broccoli

Vegetarian Mousakka (v)

Baked layers of aubergine, courgettes, mushroom, potato, peppers, tomatoes, bechamel sauce and cheese, served with side salad

Desserts

~~ Chocolate Fudge Cake ~~ Cheese Cake

~~ Panna cotta ~~ Baklava

Iccream Trio

Vanilla, chocolate, strawberry

BELLY DANCER SHOW 11.30PM
DJ PARTY MUSIC TILL LATE