

# XMAS DAY £69.95

## To Share

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### Mixed Cold Meze Plater

Humus, Cacik, Beetroot

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## Starters

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### Goats Cheese

Searred with honey, topped with walnuts, served on rocket salad

### Mixed plate for 1

Borek, Calamari, Halloumi, Sujuk & Falafel  
(all available as individual starter)

### Prawn Cocktail

King Prawns & avocado covered in Thousand Island sauce

### Lamb Liver

Pan seared lamb liver served with fresh red onions

### Mushroom Soup

Creamy Wild Mushroom soup with Charred butter

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## Mains

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### Mixed Grill For One

Chicken Shish, Chicken Wings, Lamb Chop & Traditional Adana served with Rice.

### Lamb Shank

Truffle Mash Potato & Gravy Sauce

### Seabass Fillets

Served with mashed potatoes & creamy spinach

### Surf & Turf Sirloin 10oz

Fresh wild seared Scallops, Goose Fat Potatoes, Seasonal Vegetables & choice of sauce: Gravy, Peppercorn, Mushroom Sauce

### Christmas Dinner

Turkey crown, Yorkshire Pudding, Goose Fat Potatoes, Baby Carrots, Honey Parsnips, Brussels, served with gravy

### Vegetarian Moussaka

Layers of potatoes, aubergine, courgette, & peppers and Bechamel sauce bedded, on tomato sauce, served with a mixed green salad

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## Extras

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Portobello Mushroom with Melted Cheese / Bone Marrow with Chimichurri / Fries (sweet potato, halloumi, steak cut) / Rice / Bulgur / Seasonal Veg / Cauliflower Cheese  
Each For 7

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## Desserts

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Trio Of Baklava with Vanilla Ice Cream

Sticky Toffee Pudding

Apple Crumble & Custard

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## To Finish

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### Luxury Cheese Platter

Ideal for 2 - 4 people  
26 per platter

### \*\*\* ALLERGIES \*\*\*

For Food Allergies and intolerances please inform a member of staff about your requirements as we cannot guarantee dishes are 100% allergen free.