

IZGARA

CHRISTMAS £36.95 per person

Menu

STARTERS

Hot and Cold Starters to Share (Served with home made bread)

Humus (v-vg-gf)

Chick peas, tahini, and hint of garlic

Cacik (v-gf)

Cucumber, garlic, fresh dill and chick peas in a creamy yoghurt.

Babaganoush (v-gf)

Char-grilled puree of aubergine, garlic, yoghurt and sharpened with lemon.

Spicy Meat Balls (gf)

Spicy minced lamb, onion, garlic, herbs and tomato sauce.

Falafel (v-vg)

Chick peas, parsley, coriander, sesame seeds and tahini sauce.

Sigara Borek (v)

Filo pastry filled with halloumi cheese, spinach and fresh herbs served with sweet chilli sauce.

CHOICE OF MAIN COURSES

salmon (gf)

served with pureed potato and sauteed creamy spinach..

sea bass fillet (gf)

served with pureed potato and salad.

Veggie Pasta

Oven baked fettucini pasta in creamy cheese sauce with seasonal vegetables.

Chicken Shish (gf)

Prime cuts of chicken breast, marinated & char-grilled.

Lamb Shish (gf)

Prime cuts of lamb, marinated & char-grilled.

Vegetarian Moussaka (v)

Layers of aubergine, courgette, chick peas, potato, bell peppers, tomato, onion, herbs, bechamel sauce and cheese. Served with rice.

Chicken Asparagus (gf)

Grilled tender chicken fillet creamy mushroom saffron sauce, asparagus, spinach, cherry tomatoes served with rice.

DESSERTS

White chocolate & passion fruit cheesecake

A digestive biscuit base topped with a rice baked white chocolate cheesecake decorated with a passion fruit curd topping.

Baklava

Filo pastry with mixed nuts with honey syrup