

PRE BOOKING ONLY

£15.00 NON-REFUNDABLE
DEPOSIT



3 COURSES £79.95

CHRISTMAS DAY

MENU

GLASS OF BUBBLY ON ARRIVAL

STARTERS

CREAM OF MUSHROOM SOUP

GRILLED HALLOUMI WITH GARLIC YOGHURT & SUNDRIED TOMATO SAUCE

PAN-FRIED LAMBS LIVER

VEGETARIAN OR VEGAN MEZES FOR 1

DEEP FRIED CALAMARI WITH HOME-MADE TARTARE SAUCE & SALAD GARNISH

PRAWN COCKTAIL

HUMMUS KAVURMA, PAN-FRIED LAMB MEAT IN A BUTTER & SUN-DRIED TOMATO SAUCE

MAIN DISHES

LEEK & POTATO BAKE SERVED WITH SALAD GARNISH

BRAISED LAMB SHANK WITH MASHED POTATO & MIXED VEGETABLES

HOME-MADE GOURMET BURGER WITH ONION RINGS & CHIPS

GRILLED ADANA KOFTE WITH BULGUR RICE & SALAD GARNISH

FELAFEL ,HALLOUMI & AVOCADO WITH BULGUR RICE & SALAD GARNISH

CHICKEN SHISH SERVED WITH GRILLED TOMATO, PEPPER, BULGUR RICE & SALAD

ROAST PORK, TURKEY OR BEEF WITH ROAST POTATOES ,SEASONAL VEGETABLES ,PIGS IN BLANKETS,

STUFFING, YORKSHIRE PUDDING & GRAVY

GRILLED SALMON FILLET WITH PROVENCALE SAUCE & MIXED VEGETABLES

DESSERTS

HOME-MADE RICE PUDDING

CHRISTMAS PUDDING WITH BRANDY SAUCE

BREAD & BUTTER PUDDING WITH CUSTARD OR CREAM

CHOICE OF 2 GELATO FLAVOURS

TEA OR COFFEE