

**%20
OFF
BETWEEN
12PM-16PM**

Christmas

MENU

44.50 Per Person

Menu Includes Complimentary Glass of Prosecco or Bottled Soft Drink, Homemade Bread,

Dip & Olives

(Choose of one starter)

Cold Mix Meze

Selection of humus, cacik, braised aubergine, tabbouleh and babaganoush served warm bread

King Prawn

Sautéed king prawn in butter and homemade spicy sauce

Beef Vine Leaves

Stuffed vine leaves with beef and bulgur wheat served in red wine sauce

Halloumi Cheese

Oven baked cheese, served with grilled cherry tomato and red/green peppers

Grilled Wings

Char grilled marinated chicken wings served with homemade jalapeno sauce

Calamari

Golden fried tender calamari rings served with homemade tartar sauce

****(Choose of one main)****

STUFFED CHICKEN BREAST

Stuffed chicken breast with curd cheese and spinach, served with barley.

LAMB SHANK

Slow cooked lamb shank served mash potato and red wine sauce.

BEEF MOUSSAKA

Layers of minced beef with potatoes, peppers, aubergine topped béchamel sauce and parmesan cheese served with rice. (Veg option available)

SEA BREAM

Oven baked seabream with fennel, served with creamy mash potatoes.

LAMB CHOPS

Grilled lamb chops with celeriac purée, broccoli, and red wine sauce.

CHARGRILLED CAULIFLOWER

Chargrilled cauliflower, romesco sauce, garnished with capers.

*****DESSERT*****

Baklava(N)

Very fine sheets of filo pastry rolled with walnut and pistachios

Ice Cream

Strawberry, Vanilla, Chocolate