

NYE SET MENU £60.00

Starters

A selection of cold meze will be provided to your table

Sigara Borek (feta cheese crumbled with dill and mint and wrapped in filo pastry)

Kalamar (crispy coated squid rings served with garlic mint dip)

Falafel (baked falafel-chickpeas, broad beans, butter beans, onion, parsley, carrot, peppers, spinach)

Hellim (grilled Cypriot cheese served with raspberry coulis)

Grilled Sucuk (mildly spiced grilled Turkish sausage)

Mains

Selection of kebabs of the grill: Chicken shish, Lamb shish, Chicken doner, Lamb doner, Adana Kofte (all served with traditional Turkish rice and house salad)

Meat Mousakka (oven baked minced lamb with onions and herbs, cooked in a clay oven with Mediterranean vegetables, covered with a white cheese and béchamel sauce)

Vegetable Mousakka (aubergines, courgettes, potatoes covered in white cheese and béchamel sauce)

Wild Salmon/Seabass (served with mix vegetables and baby potato)

Lamb Shank (slow cooked lamb shank marinated with garlic, olive oil and lemon juice, cooked in a red wine jus. Served with creamy mash and seasonal vegetables)

Desserts

Tiramisu (served with a drizzle of cream)

Salted Caramel Chocolate Cake (a triple layered chocolate brownie, chocolate fudge, salted caramel sauce, with cream or vanilla pod ice cream)

Baklava (crispy pastry filled with pistachio, soaked with syrup with vanilla pod ice cream)

Bread and Butter pudding (made by layering slices of buttered panettone bread scattered with raisins in an oven dish with milk seasoned with nutmeg and vanilla served with clotted cream)