



CHRISTMAS MENU

STARTERS

- HALLOUMI & SUCUK COMBO
- AVOCADO & PRAWN COCKTAIL
- FALAFEL & HUMMUS (V)
- STUFFED VINE LEAVES (V)
- BEETROOT & FETA CHEESE (V)

MAIN COURSE

CHICKEN SHISH

Marinated cubes of free range chicken breast grilled on our traditional charcoal grill..

MIXED KEBAB

Combination of lamb shish, chicken shish, lamb kofte and lamb chops.

KLEFTIKO (LAMB SHANK)

Slowly roasted tender lamb shank cooked in chef's special vegetable gravy served on a bed of mashed potato. Accompanied with baby vegetables

VEGETARIAN MOUSSAKA

Layers of baked aubergine, potatoes, green peppers topped with bechamel and melted cheese

CHICKEN KULBASTI

Filleted Chicken Tights grilled on our traditional charcoal.

SIRLOIN STEAK

Served with chips, vegetables and demi-glace sauce in Yorkshire pudding.

DESSERTS

- BAKLAVA
- CHOCOLATE BROWNIE
- FERRERO ROCHER

— £45 —

25 DECEMBER 2022