



# CHRISTMAS DAY MENU

## STARTERS

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

## MAIN COURSE

### ROAST TURKEY

Slow roasted turkey breast with seasonal baby vegetables and demi-glace sauce in Yorkshire pudding.

### 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

Filletted 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

## DRINK

- GLASS OF WINE (RED / WHITE)
- GLASS OF PROSECCO
- BOTTLE OF BEER

— £60 —

25 DECEMBER 2022