

CHRISTMAS PARTY MENU

Served from 5:00pm everyday (not including Christmas Day and NYE - see overleaf)

STARTERS

VEGETABLE SOUP

Served with a crusty bread roll and butter

MIXED MEZZE PLATTER

Chef's selection of hot and cold starters. Vegetarian available.

GARLIC KING PRAWNS

Sizzling king prawns cooked in garlic and chilli.

FETA CHEESE PARCELS

Filo pastry parcel stuffed with soft cheese.

SPICY TURKISH SAUSAGE

Charcoal grilled spicy Turkish sausage.

DESSERTS

BAKLAVA

CHOCOLATE FUDGE CAKE

MAINS

CHARGRILLED SEA BASS

With creamy lemon and dill sauce served with potatoes and vegetables.

CHICKEN SIZZLER

Strips of chicken marinated in a tangy sweet sauce, cooked with onions and peppers and served with rice and salad.

MIXED KEBAB

Chicken, lamb and kofte mixed with herbs & spices served with salad and rice.

LAMB SHANK

Slowly roasted tender lamb shank cooked in a red wine and tomato sauce served with mash potato & veg.

SPINACH CHICKPEAS

Whole chickpeas served in our special homemade tomato sauce served with rice and salad.

GRILLED HALLOUMI SALAD

Grilled Halloumi cheese served on a bed of mixed salad and drizzled with our homemade herb dressing.

3 COURSES

£25.95pp

FRI & SAT

£19.95pp

MON - THURS

CHRISTMAS LUNCH MENU

Served from 11:30am - 5:00pm
(not including Christmas Day and NYE - see overleaf)

STARTERS

VEGETABLE SOUP

Served with a crusty bread roll and butter.

HUMMUS

Chickpeas, tahini, garlic, lemon, olive oil and sesame, whipped into a smooth puree. Served with pitta.

FALAFEL

Mashed chickpeas spiced, rolled and fried.

DESSERTS

See Christmas Party Menu for dessert options.

MAINS

ADANA KEBAB

Minced lamb Kofte, lightly spiced and charcoal grilled, served on pitta and covered in Topkapi's special homemade tomato sauce.

PILIC KEBAB

Chicken breast marinated in herb and charcoal grilled with onions and peppers.

LAMB CASSEROLE

Chunks of lamb, slowly cooked with vegetables in a rich tomato and herb sauce.

STUFFED AUBERGINE

The famous Turkish dish of aubergine stuffed with peppers, onions, tomato and garlic.

3 COURSES
+ DRINK**

£14.95pp

 =Vegetarian

Food is prepared in areas where nuts are used. For allergy advice please contact the restaurant.

** Drink options include small glass of house wine, glass of Prosecco, bottle of beer or regular soft drink.