

CHRISTMAS DAY MENU

From 12 noon until 6pm on Wednesday 25th December 2019

STARTERS

VEGETABLE SOUP

Served with a crusty bread roll and butter.

MIXED MEZZE PLATTER

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

PRAWN COCKTAIL

Succulent prawns served on a bed of salad and topped with marie-rose sauce.

HALLOUMI & SPICY TURKISH SAUSAGE

Chargrilled goats cheese and spicy Turkish sausage.

DESSERTS

BAKLAVA

CHOCOLATE FUDGE CAKE

3 COURSES
£39.95pp
ADULTS

£19.95pp
CHILDREN

MAINS

ROAST TURKEY

Traditional Turkey Christmas dinner with all the trimmings.

CHARGRILLED SEA BASS

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

LAMB SHANK

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

CHICKEN CASSEROLE

Chunky chicken and vegetable casserole with peppers, tomatoes and mushrooms.

MUSAKKA

Layered aubergine, courgettes, potatoes, mushrooms, peppers and tomatoes topped with bechemel sauce and cheese.

STUFFED AUBERGINE

A famous Turkish dish of baked aubergine stuffed with sautéed peppers, onions, tomato and garlic.