

CHRISTMAS PARTY MENU

Available from 5:00pm everyday from 28th November - 30th December
(not including Christmas Day and NYE)

STARTERS

VEGETABLE SOUP V Ve

Served with sourdough

MINI MEZZE PLATTER

A selection of our dips - hummus, cacik, muhammara, baba ghanoush, beetroot mezze, pitta

CHEESE BOREK V

Feta and parsley wrapped in filo pastry

LAMB MEATBALLS (KOFTE)

Minced lamb mixed with onions, herbs and spices served in a fresh tomato sauce, crusty bread

HUMMUS V Ve

Chickpeas, parsley, paprika, olive oil, pitta

DESSERTS

CHOCOLATE FUDGE CAKE

MAINS

SEA BASS

Grilled seabass served with garlic butter sautéed potatoes, seasonal vegetables, tomatoes, tartare sauce

CHICKEN SIZZLER

Chicken cooked in a sticky sauce mixed with peppers and onions, served with rice and coban salad

CHICKEN PILIC

Marinated chicken breast served with rice and coban salad

MIXED KEBAB

A grilled combo of chicken shish and lamb shish mixed with onions and peppers served with flatbread, rice, cacik, coban salad

VEGETABLE MUSAKKA V

Oven baked layered vegetables, topped with bechamel sauce and cheese served with rice and coban salad

SPINACH CHICKPEAS V Ve

Spinach & chickpeas cooked in a tomato sauce, coban salad, rice

V = Vegetarian Ve = Vegan

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



CHRISTMAS LUNCH MENU

Available from 11:30am - 5:00pm from 28th November - 30th December
(not including Christmas Day and NYE)

STARTERS

VEGETABLE SOUP

Served with sourdough

HUMMUS

Chickpeas, parsley, paprika, olive oil, pitta

TURKISH SAUSAGE

Grilled spicy Turkish sausage

DESSERTS

CHOCOLATE FUDGE CAKE

MAINS

CHICKEN SIZZLER

Chicken cooked in a sticky sauce mixed with peppers and onions, served with rice and coban salad

CHICKEN PILIC

Marinated chicken breast served with rice and coban salad


CHICKEN CASSEROLE

Diced chicken cooked in a rich mushroom, onion, pepper and tomato sauce

STUFFED AUBERGINE

Baked aubergine stuffed with minced lamb, peppers, onions, tomato and garlic served with rice and onion salad

3 COURSES
£19.95

 = Vegetarian  = Vegan

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CHRISTMAS DAY MENU

Served from 12noon-6:00pm on Thursday 25th December. Pre-booking essential.

STARTERS

VEGETABLE SOUP V Ve

Served with sourdough

MINI MEZZE PLATTER V

A selection of our dips - hummus, cacik, muhammara, baba ghanoush, beetroot mezze, pitta

PRAWN COCKTAIL

Prawns served on a bed of salad and topped with marie-rose sauce

HUMMUS V Ve

Chickpeas, parsley, paprika, olive oil, pitta

DESSERTS

CHOCOLATE FUDGE CAKE

MAINS

SEA BASS

Grilled seabass served with garlic butter sautéed potatoes, seasonal vegetables, tomatoes, tartare sauce

ROAST TURKEY

Traditional turkey dinner with all the trimmings

LAMB SHANK

Slow roasted lamb shank, mashed potato, carrots, onions, garlic, house gravy

CHICKEN CASSEROLE

Diced chicken cooked in a rich mushroom, onion, pepper and tomato sauce

VEGETABLE MUSAKKA V

Oven baked layered vegetables, topped with bechamel sauce and cheese served with rice and coban salad

STUFFED AUBERGINE V Ve

Baked aubergine stuffed with minced lamb, peppers, onions, tomato and garlic served with rice and onion salad

3 COURSES
£85.95pp
ADULTS
£42.95pp
CHILDREN

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Ve = Vegan

Food is prepared in areas where nuts are used. For allergy advice please contact the restaurant. Children aged 11 and under.

NEW YEARS' EVE MENU

Served from 7:00pm on Wednesday 31st December. Pre-booking essential.

STARTERS

VEGETABLE SOUP V Ve

Served with sourdough

MINI MEZZE PLATTER V

A selection of our dips - hummus, cacik, muhammara, baba ghanoush, beetroot mezze, pitta

PRAWN COCKTAIL

Prawns served on a bed of salad and topped with marie-rose sauce

HUMMUS V Ve

Chickpeas, parsley, paprika, olive oil, pitta

DESSERTS

CHOCOLATE FUDGE CAKE

3 COURSES
+ GLASS OF FIZZ

£65pp

MAINS

SEA BASS

Grilled seabass served with garlic butter sautéed potatoes, seasonal vegetables, tomatoes, tartare sauce

MIXED KEBAB

A grilled combo of chicken shish and lamb shish mixed with onions and peppers served with flatbread, rice, cacik, coban salad

LAMB SHANK

Slow roasted lamb shank, mashed potato, carrots, onions, garlic, house gravy

CHICKEN SIZZLER

Chicken cooked in a sticky sauce mixed with peppers and onions, served with rice and coban salad

VEGETABLE MUSAKKA V

Oven baked layered vegetables, topped with bechamel sauce and cheese served with rice and coban salad

SPINACH CHICKPEAS V Ve

Spinach & chickpeas cooked in a tomato sauce, coban salad, rice

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Ve = Vegan

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Restaurant & Bar

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