

# CHRISTMAS SET MENU

£34.95 per person

A Glass of Prosecco on

## HOT & COLD STARTERS

(served with home made bread)

### HUMUS (V)

Classic Middle Eastern blend of chick peas, tahini & a hint of garlic with olive oil & lemon juice

### CHICKPEA TZATZIKI (V)(GF)

Chickpea , cucumber, garlic fresh dill & purple basil in a creamy yoghurt

### BABAGANOUSH (V)(GF)

Char-grilled puree of aubergine , garlic, yoghurt, tahini, & touch of lemon

### BEEETROOT & APPLE SALAD(V)(GF)

Red beets in a creamy yogurt, topped with golden beet, green apple and pomegranate seeds

### FALAFEL (V)(VG)

Deep fried chick peas, broad beans, coriander, parsley, sesame seeds, garlic and fresh herbs, served with tahini

### MUSHROOM & HALLOUMI (V)(GF)

Cooked in butter, garlic & spices

## MAIN COURSE

### SALMON (GF)

With sautéed garlic spinach

### SHISH KOFTE (GF)

Hand chopped ground lamb seasoned with pepper, Aleppo chilli, onion & spices char-grilled on skewer.Served with salad

### VEGETABLE SHISH (V)(GF)

Chare-Grilled aubergine, mushrooms, baby corn, shallots, courgette, tomato, peppers, halloumi cheese, Hatay pomegranate molasses dressing and grilled beetroot

### CHICKEN SHISH (GF)

Marinated chicken char-grilled on skewers. Served with salad

### VEGETARIAN MOUSSAKA (V)

Layers of aubergine, courgettes, carrots, potato, peppers, tomato, shallots, herbs, mozzarella and cheddar cheese, served with rice

### CHICKEN ASPARAGUS(GF)

Tender grilled chicken fillet cooked in a light creamy mushroom saffron sauce with asparagus, spinach & cherry tomatoes, served with rice