

Party Menu

MENU 1

39.00 £

Selection Of Starters

Hummus
Purée of Chickpeas with Tahini, Garlic and Lemon Juice.

Tabule
Finely chopped Parsley, Onion, Mint, Crushed Wheat, Tomato and Lemon Oil.

Borek
Filo Pastry filled with Feta Cheese and Spinach.

Falafel
Fritters of Crushed Chickpeas, Fava Beans and Peppers.

Cacik
Yoghurt, Cucumber, Mint and Dill.

Choice Of Main Course

Mixed Grill
Grilled Cubes of Chicken, Lamb and Kofte served with Tomato Ezme.

Lamb Shish
Medallions of Grilled English Lamb Loin, served with Salsa Verde, Grilled Turkish Peppers and Tomato.

Chicken Shish
Cubes of Marinated Chicken Breast served with Cucumber and Yoghurt Sauce.

Vegetable Penne
Penne with Peas, Cherry Tomatoes, Asparagus, Rocket, Parmesan and Tomato Sauce.

Lamb Tagine
Slowly Braised Lamb on the Bone served with Prunes, Apricots and Almonds served with Rice.

Salmon
Grilled Salmon Fillet, served with Chilli Sauce, Heritage Tomato Salad, Pickles, Green Kalamata Olives and Toasted Walnuts.

Yogurtlu Chicken Kofte
Skewers of Minced Chicken served with Yoghurt and Tomato Sauce.

Dessert

Baklava, Poached Pear served with Ice Cream.

Filter Coffee

Party Menu

MENU 2

45.00 £

Selection Of Starters

Hummus
Puree of Chickpeas with Tahini, Garlic and Lemon Juice.

Tabule
Finely chopped Parsley, Onion, Mint, Crushed Wheat, Tomato and Lemon Oil.

Babaganoush
Smoked Aubergine, Yoghurt, Tahini and Lemon.

Borek
Filo Pastry filled with Feta Cheese and Spinach.

Falafel
Fritters of Crushed Chickpeas, Fava Beans and Peppers.

Kalamari
Crispy Squid, Yogurt Tartar, Rocket and Lemon.

Cacik
Yoghurt, Cucumber, Mint and Dill.

Sauteed Prawns
Pan Fried Prawns cooked with Tomato, Ginger and Spring Onions in Butter Sauce.

Choice Of Main Course

Mixed Grill
Grilled Cubes of Chicken, Lamb and Kofte served with Tomato Ezme.

Vegeterian Moussaka
Layers of Aubergine, Courgette, Potato and Peppers topped Bechamel and Cheese Gratin.

Iskender
A selection of Lamb Shish, Chicken & Lamb Kofte, Roasted Tomato and Yoghurt Sauce served on Crispy Pide Bread Cubes drizzled with Butter Sauce.

Lamb Chops
Grilled Lamb Chops served with Salsa Verde and Sautéed Spiced Baby Potatoes.

Lamb Shank
Slow Roasted Lamb Shank with Bulgur Rice.

Swordfish
Grilled Swordfish Steak, served with Chilli Sauce, Heritage Tomato Salad, Pickles, Green Kalamata Olives and Toasted Walnuts.

Rib Eye
300 gr of Chargrilled Dry Aged Scottish Rib Eye, served with Green Peppercorn Sauce and Chips.

Choice of Dessert

Baklava, Poached Pear served with Ice Cream.

Creme Brulee

Filter Coffee