FESTIVE LUNCH SET MENU

GREEN OLIVE

STARTERS

SHARING PLATTER FOR 2 GF, V, VGA
Lamb kofte, spicy cheese balls, calamari, green beans, tzatziki, dolma

CREAMY STILTON MUSHROOMS V, GFA
served on garlic ciabatta, rocket leaves & balsamic dressing

DEEP FRIED CALAMARI GFA
served with tartare sauce & salad

GRILLED HALLOUMI V
With tomato salsa

DOLMA V, VG, GF
Rice stuffed vine leaves with herbs served with garlic dip

SOUP OF THE DAY V, VG, GF
served with Grilled Turkish bread

SUCUK IZGARA GF
Grilled Turkish Beef & Garlic sausage served with tzatziki & garnish

ROASTED RED PEPPER HUMMUS V, VG, GF
served with pita bread

MAIN COURSES

ROAST TURKEY BREAST GFA
roasted potatoes, seasonal veg &red wine gravy

LAMB & BEEF BURGER
fried onion, burger cheese, gherkin, homemade tomato & pepper sauce chips & salad

CHAR GRILLED CHICKEN SHISH GF
Marinated chicken breast cubes, grilled on skewer served with chips, salad, garlic & lightly spiced dip

ADANA KEBAB GF
Minced lamb meat with herbs, medium spicy chili flakes, onion, parsley.
Char-grilled on a skewer, served with salad, rice, garlic dip and lightly spiced dip

CREAMY CHICKEN GF
Char-grilled chicken breast marinated in garlic & white wine, creamy brandy sauce, salad & chips

PAN FRIED SEA-BASS GF
Pan fried seabass with king prawns lemon & butter sauce, sautéed new potatoes & pan roasted veg

SIRLOIN STEAK SALAD GF
mixed leaves, blue cheese, onion, croutons, and house dressing

MEAT MOUSSAKA
Lamb & beef mince, aubergine, vegetables, cheese, béchamel, served with Greek salad

VEGETABLE MOUSSAKA V
Aubergine, vegetables, cheese, béchamel sauce served with a Greek salad

LINGUINE GAMBERONI
peeled king prawns, slightly spicy rich tomato sauce, courgettes, cream, parmesan shavings, served with garlic bread

TAVUK SOTE
Diced breast of chicken, tomato, pepper, onion, mushrooms, garlic and mixed spices cooked in the pan with its own jus, veg rice (SA)

ET SOTE
Diced lamb, tomato, pepper, mushrooms, onion, garlic and mixed spices cooked in the pan
with it's own jus, veg rice or chips (SA)

DESSERTS

CHRISTMAS PUDDING
served with custard or brandy cream

BAKLAVA (N)
filo pastry layers, syrup, chopped nuts & ice cream

CHEESECAKE OF THE DAY VG &GFA
served with Ice cream

REVANI (N)
moist semolina cake with sweet syrup, orange zest, served with vanilla Ice Cream

TURKISH COLD VANILLA RICE PUDDING GF
seasoned with cinnamon powder

SELECTION OF ICE CREAM
vanilla, strawberry & chocolate

ADD GRILLED TURKISH BREAD, OLIVES & BUTTER £2.5 PER PERSON

2 Courses £23.5 - 3 Courses £28.5

Parties of 8 or more — please pre-order and secure your table with a £10 per person deposit. Thank you!

More Vegetarian and Vegan Dishes available -please ask for assistance