

FESTIVE LUNCH SET MENU

GREEN OLIVE AVAILABLE FROM 28 NOVEMBER

STARTERS

SHARING PLATTER FOR 2 GF, V, VGA

Lamb kofte, spicy cheese balls, calamari, Green Beans, Tzatziki, Dolma

CREAMY BLUE CHEESE MUSHROOMS V, GFA

served on Garlic Ciabatta, Rocket Leaves & Balsamic Dressing

DEEP FRIED CALAMARI GFA

served with tartare sauce & salad

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

HUMMUS V, VG, GF

served with pita bread

MAIN COURSES

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

crushed new potatoes, salad & roasted red pepper and butter sauce

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)

DESSERTS

CHRISTMAS PUDDING

served with custard or brandy cream

BAKLAVA (N)

Layers of filo pastry, 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

SELECTION OF ICE CREAM

vanilla, strawberry & chocolate

ISLAK KEK

rich chocolate cake, served with Ice Cream

2 COURSES £22 - 3 COURSES £27.5

Add Grilled Turkish Bread, Olives & Butter £1.95 per person

More Vegetarian and Vegan Dishes available -please ask for assistance