

PARTY MENU 1

HOT & COLD MEZES TO SHARE

all served with warm Turkish bread

Humous (v) with extra virgin olive oil and chickpeas served with toasted pita

Cacik (v) homemade creamy yogurt with cucumber, garlic, mint and virgin olive oil

Saksuka (v) aubergines courgettes, potato and peppers prepared with tomato sauce

Kisir (v) (n) cracked wheat, walnut & hazelnut mixed with finely chopped peppers, parsley & spring onions prepared with tomato paste, mixed herbs & virgin olive oil

Homemade Vine Leaves Dolma (v) vine leaves stuffed with rice with pine kernels & raisins served with mixed leaves and creamy yogurt

Char-Grilled Halloumi (v) drizzled with virgin olive oil served with mixed leaves and grilled cherry tomatoes

Borek (Filo Parcels) (v) filled with baby spinach & semi fat feta cheese served with dressed leaves

Homemade Falafel (v) chickpeas, fresh coriander & vegetable fritter

Char-Gilled Turkish Sausages (Sucuk) lamb sausages with mixed leaves roasted peppers and cherry tomatoes

Chicken Wings marinated & char-grilled chicken wings

Kofte char-grilled minced lamb with herbs

Tarama smoked cod roe with olive oil and fresh lemon juice

Fresh Calamari Fritters served with, tartare souce on bed of mixed leaves

DESSERTS

Homemade Baklava

Homemade Rice Pudding

Upside Down Milk Pudding (Kazandibi) milk pudding with a caramelized top

Lumpy Bumpy Chocolate Cake with fresh cream

Banoffee Pie served with fresh bananas and homemade toffee sauce

Homemade Apple & Almond Crumble served with custard

Selection of Ice creams or Sorbets

PARTY MENU 2

STARTERS

Humous (v) with extra virgin olive oil and chickpeas served with toasted pita

Cacik (v) homemade creamy yogurt with cucumber, garlic, mint and virgin olive oil served with toasted bread

Borek (Filo Parcels) (v) filled with baby spinach & semi fat feta cheese served with dressed leaves & sweet chilli

Char-Grilled Hellim (v) drizzled with virgin olive oil served with mixed leaves and grilled cherry tomatoes

Char-Gilled Turkish Sausages (Sucuk) lamb sausages with mixed leaves roasted peppers and cherry tomatoes

Kofte char-grilled minced lamb with herbs served with basmati rice & mixed salad

Chicken Wings marinated & char-grilled chicken wings served with basmati rice

Deep Fried Blanched Whitebait served with mixed leaves & aioli dip

Fresh Calamari Fritters served with aioli dip on bed of mixed leaves

Tarama smoked cod roe with olive oil and fresh lemon juice with toasted pita

MAIN COURSES

Kulbasti fillet of Lamb marinated & char-grilled with herbs erved with basmati rice & mixed salad

Traditional Moussakka layers of potatoes, courgettes, aubergines & minced meat with bechamel sauce served with fresh tomato sauce, rice & mixed salad

Chicken Breast marinated – char-grilled chicken breast served with basmati rice & mixed salad

Chicken Casserole finely diced chicken cooked in an earthenware dish with tomatoes, peppers, shallots & mushrooms served with rice OR chips

Oven Baked Stuffed Aubergine (v) stuffed with mushrooms, asparagus, artichoke and helloumi topped with melted mozzarella on homemade tomato sauce served with basmati rice & mixed salad

Mousakka (v) Layers of potatoes, aubergines, courgettes, peppers, carrots & feta cheese topped with béchamel sauce served on tomato sauce with basmati rice

Filo Parcels (Borek) (v) filled with baby spinach & semi fat feta cheese served with dressed leaves & sour cream

Char-Grilled Fillet of Salmon served with sautéed fresh vegetables and creamy mash potato

Char-Grilled Sea Bream served with mixed salad & thick chips

DESSERTS

Homemade Baklava

Homemade Rice Pudding

Upside Down Milk Pudding (Kazandibi) milk pudding with a caramelized top

Banoffee Pie with fresh bananas and toffee sauce

Homemade Apple & Almond Crumble served with custard

Plain Baked Cheese Cake served with wild berry sauce and fresh cream

Lumpy Bumpy Chocolate Cake with fresh cream

Selection of Ice creams or Sorbets

PARTY MENU 3

STARTERS all below mezes to share

Humous (v) **Cacik** (v)

Tabule (v) **Kisir** (v) (n) **Saksuka** (v)

Borek (Filo Parcels) (v) **Char-Grilled Halloumi** (v)

all served with warm Turkish bread

MAIN COURSES

Chicken Shish char-grilled marinated tender pieces of chicken on skewer served with basmati rice & grilled tomatoes, peppers and shallots

Chicken Casserole finely diced chicken cooked in an earthenware dish with tomatoes, peppers, shallots & mushrooms served with rice or chips

Chicken Salad char-grilled marinated tender pieces of chicken with halloumi, avocado on bed of mixed salad

Shish Kebab char-grilled marinated tender pieces of lamb on skewer served with basmati rice & grilled tomatoes, peppers and shallots

Mixed Kilis Kebab Platter lamb cutlet, lamb shish, chicken kofte, chicken fillet, chicken wing, shish kofte, sucuk served with bulghur rice, grilled tomatoes, peppers & shallots

Shish Kofte (Adana Style) char-grilled spicy hand chopped minced lamb with herbs served on toasted bread with wheat pilaf, onion salad grilled tomatoes, peppers & shallots

Traditional Moussakka layers of potatoes, courgettes, aubergines & minced meat with béchamel sauce served with fresh tomato sauce, rice & mixed salad

Sun Dried Homemade Mixed Dolma aubergine, courgettes & pepper stuffed with minced meat, rice and herbs served with homemade tomato sauce, pomegranate jus and creamy yogurt

Lamb Chops marinated & char-grilled served with basmati rice and mixed salad

Lamb Casserole tender lamb pieces mushrooms, peppers, tomatoes & shallots cooked in an earthenware dish served with rice or chips

Mousakka (v) Layers of potatoes, aubergines, courgettes, peppers, carrots & feta cheese topped with bechamel sauce served on tomato sauce with basmati rice

Filo Parcels (Borek) (v) filled with baby spinach & semi fat feta cheese served with dressed leaves & sweat chilli dip

Oven Baked Stuffed Aubergine (v) stuffed with mushrooms, asparagus, artichoke and helloumi topped with melted mozzarella on homemade tomato sauce served with basmati rice & mixed salad

Char-Grilled Fillet of Salmon served with mixed salad and roasted potato

King Prawns sauteed with spring onion, cherry tomato & garlic butter sauce with toasted bread

Char-Grilled Sea Bass served with rocket & tomato salad & creamy mash potato

Mixed Seafood Casserole tuna, salmon, prawns, calamari, mussels & king prawns cooked with fresh vegetables in an earthenware dish in oven topped with melted mozzarella & served with basmati rice

DESSERTS

Home Made Baklava

Homemade Rice Pudding

Banoffee Pie with fresh bananas and toffee sauce

Upside Down Milk Pudding (Kazandibi) milk pudding with a caramelized top

Dried Stuffed Figs (Incir Tatlısı) stuffed with walnuts in syrup & served with clotted cream

Lumpy Bumpy Chocolate Cake served with fresh cream

Plain Baked Cheese Cake with wild berry sauce and fresh cream

Homemade Chocolate Souffle with ice cream

Selection of Ice cream or Sorbet

19.50

Service Charge of 10% will be added

3 Course 24.50

Service Charge of 10% will be added

3 Course 27.50

Service Charge of 10% will be added