



Christmas

MENU

WE DON'T JUST DO TURKEY, WE DO
TURKISH

STARTERS

Smoked Camembert

Served with Olive Sourdough bread and Fig jam with balsamic reduction

Mix Mezze Platter

Cold and Hot Mezze Platter including warm Borek and smoked Turkish sausage

Smoked Sage and Parsnip soup

Panko Breaded King prawns with sriracha marie rose

MAIN COURSE

Traditional Christmas Turkey

Served with Lincolnshire stuffing, chipolata blankets roast potatoes and vegetables

Smoked Lamb Doner

100% Lamb tenderloin stacked and smoked over woodfire served with chesnut rice topped with pomegranate salsa

Honey, Rosemary and Sage roasted Celeriac

Served with Sage & Onion stuffing, vegan blankets and roast potatoes

Tomahawk to Share (2)

1.2kg of 35 day aged Tomahawk served with roast potatoes, sautéed oyster mushrooms and truffle cauliflower cheese

Additional £10 will be added per person

DESSERTS

Christmas brownie

Guey brownie baked with buttery mince pie

Traditional Christmas Pudding

served with Brandy sauce

Turkish Coffee with Turkish delight