



Christmas Menu 2026



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Please select one dish from the choices provided.

Appetiser

Warm Bread Served with house dips.

Starters

Spring Vegetable Soup

Fresh, seasonal vegetables blended into a comforting hot soup, accompanied by warm bread.

Avocado Prawn Cocktail

Succulent prawns, creamy avocado, and crisp greens, brought together with our signature cocktail sauce.

Kalamari

Marinated squid rings, coated in flour and deep fried, dressed in parsley.

Mediterranean Cold Meze

A vibrant spread of house-made favourites — hummus, saksuka, baba ganoush, antep ezme, and cacik — served with warm bread for dipping.

Chef's Hot Meze

An indulgent hot mezze platter with flaky sigara börek, falafel bites, spicy sucuk, grilled halloumi, and smooth hummus.

Main Course

The Festive Turkey

Juicy roast turkey carved to perfection, served with sage & onion stuffing, a medley of seasonal vegetables, Yorkshire Pudding, and a generous pour of rich gravy.

Signature Grilled

Our house favourite — a mix of flame-grilled Adana kebab, lamb, chicken, wings, and lamb ribs, paired with rice, bulgur wheat, and crisp seasonal salad.

Braised Lamb Shank

Slowed cooked marinated lamb shank, cooked with onion, carrots, potato, celery, served with mashed potato.

Chargrilled Salmon

Perfectly grilled salmon with mash, seasonal vegetables, and crisp salad — fresh, vibrant, and full of flavour.

Vegetable Moussaka

A comforting vegetable medley of potato, carrot, courgette, aubergine, baked in rich béchamel and mozzarella, paired with rice and bulgur wheat.

Desserts

Traditional Christmas Pudding

With a choice of fresh cream or brandy sauce.

Classic Turkish Baklava

Freshly baked flaky filo layers, packed with pistachio, drenched in honey syrup, topped with crushed pistachios.

Chocolate Fondant

A warm dark chocolate cake with a soft, melting centre, served with a creamy scoop of vanilla ice cream.

Honeycomb Cheesecake

A smooth and indulgent honeycomb cheesecake on a buttery biscuit base, finished with crunchy honeycomb pieces and a scoop of creamy vanilla ice cream.

Adults - £65.00 pp
Children - £40.00 pp



If you have food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

