THREE COURSE £39.95 BELIEVE IN THE MAGIC OF CHRISTMAS.



CHANAK BOURNE END

A pint of beer, a glass of house wine or prosecco, or a soft drink

Cold Starters

Hummus

Mashed chickpeas dip made with tahini, lemon juice, garlic & olive oil.

Cacik

Yoghurt dip made with mint, fresh dill, cucumber, olive oil and a touch of garlic.

Muhammara

Red peppers, walnuts, breadcrumbs, pomegranate molasses dip with red chilli paste, salt, olive oil, cumin.

Shakshuka

Fried aubergine, peppers baked with a house special tomato squee

Pink Oueen

Roasted beetroot, yoghurt, mayonnaise, garlic, vinegar and salt.

Hot Starters

Borek/Cheese Filo Pastry

Feta cheese, shallot, leeks & parsley stuffed in deep fried filo pastry, served with sweet chilli sauce.

Sucuk tana

Pan fried spicy sausage with butter, tomato sauce and mixed peppers.

Hellim

Fried Cypriot hellim cheese topped with basil sauce.

Mains

Chicken Shish

Marinated chicken breast pieces mounted on a skewer, grilled and served with rice.

Lamb Shish

Marinated lamb pieces mounted on a skewer, grilled and served with rice.

Anatolian Kofte (Lamb Mince)

Grilled lamb kofte mounted on an iron skewer, specially marinated with Anatolian herbs, served with rice.

Chicken and Lamb Combination Kebab

Marinated lamb and chicken breast pieces mounted on a skewer, grilled and served with rice.

Chicken and Kofte Combination Kebab

Marinated chicken breast pieces and lamb kofte mounted on a skewer, grilled and served with rice.

Salmon

Grilled salmon served with sauteed potatoes & pine nuts, spinach saute, red onion and cherry tomatoes.

Salmon Salad

Grilled salmon, green leaves, cherry tomatoes, avocado, orange slices, capers & balsamic dressing.

Lamb or Chicken Sautee

Lamb or Chicken sautéed cooked in mixed peppers, onions, mushrooms, tomatoes served with rice and salad.

Chanak Moussaka (Veg)

Layer of fried potato, aubergine, courgette and quinoa, immersed in tomato sauce topped with béchamel sauce and cheese, served with salad and rice.

Imam Bayildi (Vegan)

Fried aubergine stuffed with sauteed shallots, mixed peppers, pine nuts, blackcurrant and cherry tomatoes baked with tomato sauce, served with rice, salad and yoghurt sauce.

Desserts

Any dessert from the dessert menu.