

# PARTY MENU 2

**55.00£**

## Sharing Starters

### **Humus (VG)**

Puree of Chickpeas with Green Olives, Tahini, Garlic and Lemon Juice

### **Tabbouleh (VG)**

Parsley, Mint, Crushed Wheat, Tomatoes, Spring Onions and Lemon

### **Babaganoush (V)**

Grilled Aubergine, Yogurt, Tahini Garlic and Lemon

### **Falafel (VG)**

Fritters of Crushed chickpeas, Fava Bean and Peppers

### **Cacik (V)**

Yoghurt, Cucumber, Mint, Dill

### **Prawn Croquettes**

Deep fried Croquettes with Prawn, Garlic Mayo

### **Calamari**

Fried Baby Calamari served with Lime Mayo

### **Hellim Cheese (V)**

Grilled Hellim Cheese with pesto, courgettes and tomato

## Choice of Main Course

### **Mixed Grill**

Grilled cubes of chicken, lamb and kofte served with grilled asparagus and courgetti, with ezme salad

### **Rib-Eye**

Char grilled 10 oz Dry Aged Scottish Rib-Eye served with Padron Peppers

### **Lamb chops**

Grilled Lamb Chops served with Fennel Salad

### **Vegetable Moussaka (V)**

Layers of aubergine, courgette, potatoes and peppers topped with bechamel sauce and cheese gratin

### **Seabream**

Grilled seabream fillet with mussels in bilbaina sauce

### **Lamb Shank**

Slowly cooked Lamb Shank with onions, peppers and bulgur rice

## Choice of Dessert

Baklava with pistachio and honey cream (V)

Rice Pudding (V)

**(V) vegetarian (VG) vegan**