

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