

CHRISTMAS menu

FOUR COURSES £42.95

APPETISER

Our homemade garlic bread is served warm and crusty, accompanied by two of our signature dips: a tangy chili sauce and a refreshing garlic and mint yogurt.

STARTERS

Hot and Cold Mezze Platter

Hummus, Tabule, Russian Salad, Ezme, Saksuka, Cacik, Minced lamb filled filo rolls, grilled halloumi, homemade fresh falafel and sucuk.

MAINS

Santa's Turkish Grill

A festive feast featuring a selection of our finest charcoal-grilled meats. This platter includes tender Chicken Shish, succulent Lamb Shish, and flavourful Chicken Wings. It also features our signature Adana and Chicken Beyti, all cooked to perfection over an open flame. The platter is served with a generous portion of rice and a fresh salad.

Ottoman Orange Duck Confit

Enjoy a tender, slow-braised duck leg, infused with the vibrant flavours of fresh oranges, honey, and aromatic herbs. It's served over a medley of roasted root vegetables and finished with a zesty orange sauce. The dish is complemented by a light, julienne-cut salad to balance the richness.

Vegetarian Moussaka

This rich and comforting vegetarian moussaka is a festive showstopper. Layers of tender aubergine, courgette, and potato are slow-baked with a hearty, herb-infused lentil and tomato ragù. The dish is crowned with a light and creamy nutmeg-spiced béchamel sauce, creating a perfect and satisfying main course for your Christmas feast.

Falafel (Vegan)

Our crispy, golden-brown falafel are made from a traditional blend of chickpeas, garlic, fresh herbs, and spices. These perfectly seasoned bites are served with homemade tangy chutney and yoghurt sauce for a truly satisfying vegetarian option. The dish is complemented with roasted mixed vegetables and potatoes.

Seabream

Our fresh, whole seabream is expertly grilled and seasoned with cracked black pepper, fresh lemon, and a drizzle of extra virgin olive oil to enhance its delicate flavour. Served alongside a medley of perfectly roasted vegetables and potatoes, this dish offers a light yet very satisfying and elegant festive main.

Traditional Anatolian Meatballs

Our traditional Anatolian lamb meatballs are a hearty and comforting addition to your Christmas menu. Crafted in-house, they are oven-baked and simmered in a rich, old-style tomato sauce, then served with fragrant rice and a fresh salad.

Anatolian Festive Chicken Roulade

Our festive chicken roulade features tender chicken breast, rolled and filled with a savory stuffing of spinach, mushrooms, garlic, and fresh herbs. Coated in light breadcrumbs and fried to a golden crisp, it's served with a creamy mushroom sauce and a medley of roasted potatoes and vegetables.

DESSERTS

Baklava

A perfect festive treat, our baklava is a labor of love. We layer delicate, paper-thin phyllo pastry with a rich filling of finely chopped walnuts and pistachios. Each piece is baked to a golden, flaky perfection and then soaked in a sweet, light honey syrup, infused with a hint of rosewater. It's a truly traditional, decadent dessert to complete your Christmas meal.

Chocolate Fondant

Indulge in our exquisite chocolate fondant, a truly decadent dessert to complete your Christmas feast. Baked to perfection, the rich outer cake gives way to a molten, warm chocolate centre that cascades onto the plate. It's an elegant and deeply satisfying treat for any chocolate lover.

Triliche

Delightful variation of the classic "tres leches" or "three milk" cake. This light and airy sponge cake is soaked in a special mixture of three milks, giving it an incredibly moist, melt-in-your-mouth texture. Topped with a layer of smooth, buttery caramel sauce, it's the perfect balance of creamy richness and delicate sweetness, a truly festive and unique dessert.

Ice Cream / Sorbet (3 Scoops)

Ice Cream: Vanilla, Chocolate, Strawberry, Pistachio
Sorbet: Lemon, Raspberry, Mango

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- Minimum of two people must order from the Christmas Set Menu.
 - Only available by pre-order, submitted at least one week before your booking.
 - £5 per person deposit required to booking, redeemable on the day.
 - Discretionary 10% service charge applies to parties of six or more.
 - Please inform your waiter of any dietary requirements or allergies on arrival and in your pre-order.