

# MENU

3 COURSES  
£30 PER PERSON

## STARTERS

### HUMMUS

Mashed chickpeas with tahini, lemon juice & extra virgin olive oil

### PRAWN COCKTAIL

Served with avocado, iceberg lettuce, prawns & homemade marie rose sauce

### HOT BREEZE SKEWER

Grilled halloumi, Turkish sausage & cherry tomatoes

### TABBOULEH

Finely chopped tomato, onion, parsley, mixed herbs & lemon

### SALMON FISH CAKE WITH POACHED EGG

Served with poached egg & hollandaise souce



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## MAINS

### HALF CHICKEN

Served with smoked peppers & gravy source

### STUFFED RUMP STEAK ROLL

Steak rolled with mozzarella cheese & asparagus  
Served with chips & gravy source

### SALMON SHISH

Grilled salmon on a skewer served with rice

### MIXED SHISH

Selection of lamb and chicken cubes  
charcoal grilled

### MIXED BEYTI

Spicy minced chicken and lamb fillet with  
herbs & garlic

### LAMB SHANK

Slow cooked lamb shank served with rice

### FALAFEL & HALLOUMI

Fried falafel, grilled halloumi served with  
hummus & salad

### MUCVER

Crispy courgette fritters served with  
minted yogurt

## DESSERTS

Creme Caramel  
Pineapple Delight  
Baklava