

# PARTY MENU

3 COURSE FOR £32.95 PER PERSON

## ★ Option 1

### Cold Starters

#### Tzatziki (M, Vg)

A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.

#### Hummus (V, Se)

A Middle Eastern appetising dish, made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.

#### Tabouleh (G, V)

A fresh-tasting salad made of bulgur, tomatoes. Finely chopped parsley, mint and onion sprinkled served with herbs. Extra virgin olive oil and fresh lemon.

### Hot Starters

#### Halloumi Fries (M, G, Vg)

Deep-fried breaded halloumi sticks served with sweet chilli sauce.

#### Lamb Meatballs (G, HOT, E, M)

Enjoyable combination of minced lamb, parsley and spices served with tomato sauce.

#### Beef Sausage

Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.

#### Chicken Tenders (G)

Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.

#### Filo Parcels (M, G, Vg)

Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

### Mains

#### Chicken Shish (G, M, E)

Marinated grilled chicken fillet, served with rice and garnish.

#### Lamb Shish (G, E, M)

Marinated grilled lamb fillet, served with rice and garnish.

#### Farmers Favourite Chicken

A rich, hearty chicken stew prepared with tomatoes, carrots, red peppers, green beans, and onion seasoned with Mediterranean herb fusion, served in a traditional pot with rice.

#### Spinach and Halloumi Stew (V, M)

Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.

#### Sea Bass (F, M)

Grilled filleted sea bass served on crushed baby potatoes with spring onions, garlic, pak choi, carrot puree, and tomato dressing.

#### Shish Combo

Combination of chicken fillet and lamb fillet shish served with chips and garnish.

## ★ Option 2

### Starters

#### Tzatziki (M, Vg)

A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.

#### Hummus (V, Se)

A Middle Eastern appetising dish, made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.

#### Tabouleh (G, V)

A fresh-tasting salad made of bulgur, tomatoes. Finely chopped parsley, mint and onion sprinkled served with herbs. Extra virgin olive oil and fresh lemon.

#### Halloumi Fries (M, G, Vg)

Deep-fried breaded halloumi sticks served with sweet chilli sauce.

#### Beef Sausage

Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.

#### Chicken Tenders (G)

Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.

#### Filo Parcels (M, G, Vg)

Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

### Mains

#### Chicken Shish (G, M, E)

Marinated grilled chicken fillet, served with rice and garnish.

#### Lamb Shish (G, E, M)

Marinated grilled lamb fillet, served with rice and garnish.

#### Farmers Favourite Chicken

A rich, hearty chicken stew prepared with tomatoes, carrots, red peppers, green beans, and onion seasoned with Mediterranean herb fusion, served in a traditional pot with rice.

#### Spinach and Halloumi Stew (V, M)

Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.

#### Sea Bass (F, M)

Grilled filleted sea bass served on crushed baby potatoes with spring onions, garlic, pak choi, carrot puree, and tomato dressing.

#### Shish Combo

Combination of chicken fillet and lamb fillet shish served with chips and garnish.

### Desserts

#### Baklava

Rich Turkish dessert made of layers of pastry, crushed nuts, syrup and served with vanilla ice cream.

#### Chocolate Brownie

Baked chocolate dessert, served warmed up and with vanilla ice cream.



If you have any allergy concerns, please advise a member of staff.

Milk (M) - Nuts (N) - Dairy (D) - Sesame (Se) - Gluten (G) - Fish (F)  
Hot (HOT) - Vegetarian (Vg) - Vegan (V) - Egg (E) - Mustard (Ms)



# PARTY MENU

## ★ Option 3

**2 COURSE WITH STARTER  
OR DESSERT £26.95 Per Person**

### Starters

#### Tzatziki (M, Vg)

A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.

#### Hummus (V, Se)

A Middle Eastern appetising dish, made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.

#### Taboulleh (G, V)

A fresh-tasting salad made of bulgur, tomatoes. Finely chopped parsley, mint and onion sprinkled served with herbs. Extra virgin olive oil and fresh lemon.

#### Halloumi Fries (M, G, Vg)

Deep-fried breaded halloumi sticks served with sweet chilli sauce.

#### Beef Sausage

Appetisingly spicy and smoky beef sausage skewered and chargrilled alongside padron peppers and cherry tomatoes.

#### Chicken Tenders (G)

Bread crumbs coated, deep-fried chicken breast strips served with sweet chilli sauce.

#### Filo Parcels (M, G, Vg)

Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

#### Falafel (Se, V)

Crisp, hot and heady with spice, Middle Eastern dish made of chickpeas, broad beans, onions, carrot, parsley and herbs served with hummus.

### Mains

#### Chicken Shish (G, M, E)

Marinated grilled chicken fillet, served with rice and garnish.

#### Lamb Shish (G, E, M)

Marinated grilled lamb fillet, served with rice and garnish.

#### Farmers Favourite Chicken

A rich, hearty chicken stew prepared with tomatoes, carrots, red peppers, green beans, and onion seasoned with Mediterranean herb fusion, served in a traditional pot with rice.

#### Spinach and Halloumi Stew (V, M)

Fresh sauteed spinach, chickpeas, tomatoes, and grilled halloumi, served in a traditional pot with rice.

#### Sea Bass (F, M)

Grilled filleted sea bass served on crushed baby potatoes with spring onions, garlic, pak choi, carrot puree, and tomato dressing.

#### Meatballs Penne (HOT)

Penne with homemade meatballs in a chilli, garlic, basil, cherry tomato, spinach, and tomato sauce with a touch of parmesan cheese.

### Desserts

#### Baklava

Rich Turkish dessert made of layers of pastry, crushed nuts, syrup and served with vanilla ice cream.

#### Chocolate Brownie

Baked chocolate dessert, served warmed up and with vanilla ice cream.

## ★ Option 4

**MEZE PLATTER £23.95 Per Person  
SERVED WITH BREAD**

#### Tzatziki (M, Vg)

A tangy dish of seasoned, strained yoghurt, cucumber, mint, and garlic.

#### Hummus (V, Se)

A Middle Eastern appetising dish, made of pureed chickpeas, lemon juice, garlic, tahini, beetroot, sesame seed butter.

#### Filo Parcels (M, G, Vg)

Homemade deep-fried filo pastry filled with spinach, feta cheese, and herb fusion, served with hummus.

#### Halloumi Fries (M, G, Vg)

Deep-fried breaded halloumi sticks served with sweet chilli sauce.

#### Lamb Meatballs (G, HOT, E, M)

Enjoyable combination of minced lamb, parsley and spices served with tomato sauce.

#### Chips and Salad (G)

★ Add a glass of welcome Prosecco for £5 per person.



If you have any allergy concerns, please advise a member of staff.

Milk (M) - Nuts (N) - Dairy (D) - Sesame (Se) - Gluten (G) - Fish (F)  
Hot (HOT) - Vegetarian (Vg) - Vegan (V) - Egg (E) - Mustard (Ms)