

# 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.

### 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.

### 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)