

Lokanta

DELI NENE

PARTY MENU

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.

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.

PATATAS BRAVAS (D, E, MS, VG)

Served with homemade spicy tomato and aioli sauce.

FALAFEL (SE, V)

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

MINI LAMB KOFTA SKEWER (G, D)

Grilled lamb kofta skewer served on warm tomato sauce, topped with melted cheese.

MAINS

CHICKEN SHISH (G, M, E)

Marinated and grilled chicken fillet, served with rice and garnish.

LAMB SHISH (G, E, M)

Marinated and grilled lamb fillet, served with rice and garnish.

SEA BASS (F, M)

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

(ADANA) CHICKEN KOFTA ON SKEWER (G) (250GR)

Skewer of chicken mince blended with special seasoning and Anatolian herbs. Served with bulgur and salad garnish.

(ADANA) LAMB KOFTA ON SKEWER (G) (250GR)

Skewer of lamb mince blended with special seasoning and Anatolian herbs. Served with bulgur and salad garnish.

DESSERTS

BAKLAVA

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

CHOCOLATE BROWNIE

Baked chocolate dessert, served warm with vanilla ice cream.

TORTA DELLA NONNA

Soft pastry with custard all covered with toasted almonds pine nuts and dusted with powdered sugar, served with lemon sorbet.

2 COURSE **£27.95**

3 COURSE **£35.95**

Lokanta DELI NENE

FINGER BUFFET £25.95 pp

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CHICKEN TENDERS (G)

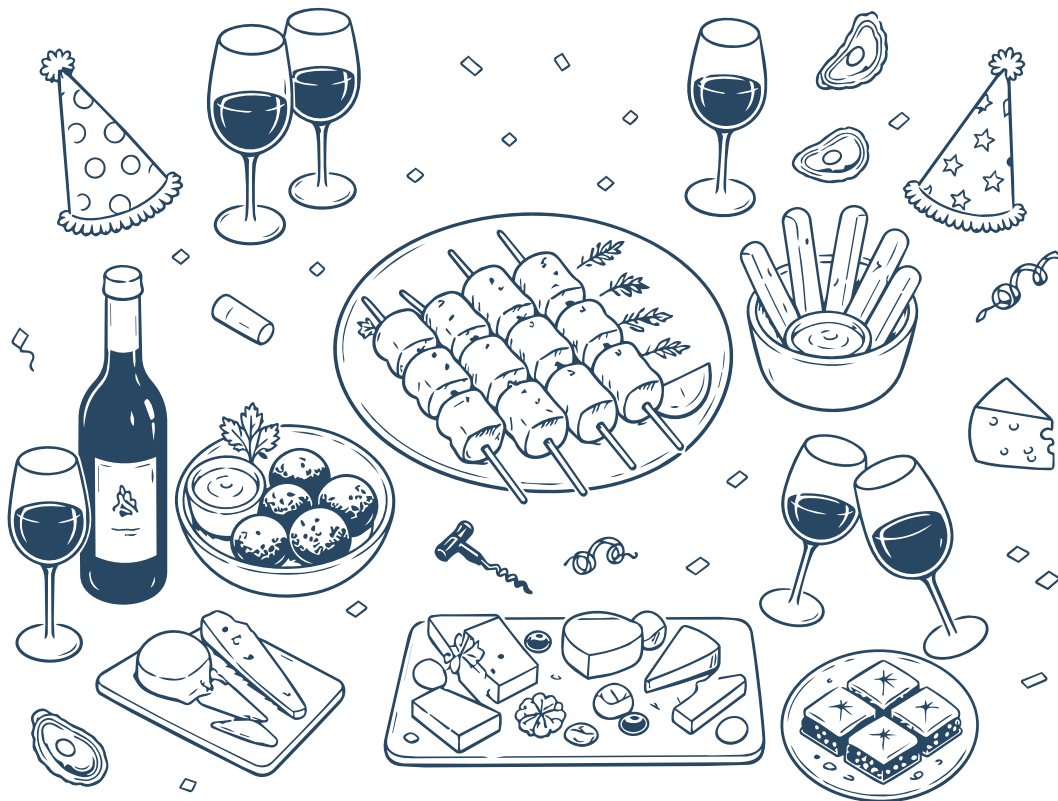
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BEEF SAUSAGE

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

CHIPS AND TURKISH BREAD (G)

ADD A WELCOME GLASS OF PROSECCO OR A SMALL GLASS OF HOUSE WINE FOR £6 PER PERSON.



These prices are valid for buffet service only. À la carte pricing may vary depending on menu selections.

ALLERGENS & INTOLERANCES

Please speak with your server as our foods may contain the following allergens or dietary indicators:

DF (Dairy-Free), V (Vegan), VG (Vegetarian), GF (Gluten-Free), G (Gluten), Hot (Spicy), Se (Sesame), E (Egg), Ms (Mustard), F (Fish), N (Nuts), D (Dairy)