



New Year's Eve Menu 2025

Glass of Prosecco on arrival

To Start

- Karides – King prawns with chilli, garlic, tomato, cream and parsley
- Kalamar - Mr Erceri's fried Kalamar squid rings with tartare
- Chicken Kavurma – Tahin humus topped with spiced chicken
- Kofte Balls – lamb meatballs, tomato sauce, parmesan
- Hellim Chips – Fried Cypriot hellim cheese, rocket, spicy relish V
- Kizartma Ratatouille – Aubergines, potatoes, peppers, and tomatoes VG
- Humus Heaven – Trio of tahin, lemon and coriander and chilli humus with warm pide bread VG

To Follow

- Chicken şiş - Sweet pepper and garlic chicken breast, mixed salad and bulgur wheat rice
- Kofte şiş - Spiced & minced leg of lamb şiş, with mixed salad and bulgur wheat rice
- Lamb şiş - Oregano prime leg of lamb şiş, mixed salad and bulgur wheat rice
- Sea Bream – Grilled fillets of bream, tomato and onion salsa, mixed salad and bulgur wheat rice
- Fat Turk Izgara – Trio of chicken şiş, lamb şiş & kofte şiş with mixed salad and bulgur wheat rice
- Vegetable Moussaka -Mediterranean vegetables, bechamel sauce and cheese VG

To Finish

- Baklava – Traditional Turkish pistachio Baklava served with vanilla ice cream, rosewater syrup & Turkish delights
- Biscoff cheesecake with winter berry compote
- Warm Swiss chocolate brownie served with vanilla ice cream and chocolate sauce

Móvenpick Ice cream & Sorbets – served with mixed berry compote

Salted caramel
Swiss chocolate
Vanilla
Blue bubble-gum

Lemon
Mango
Raspberry
Blackcurrant

Menu selection and price subject to change without prior notice
Menu selection is for illustrative purposes and price subject to change without prior notice.
Please advise your server of any allergens and although every effort is made, we are not always able to prevent cross contamination.