

The background is a full-page image of a turquoise and gold marble pattern. The turquoise is in various shades of green, from deep forest green to lighter, almost white, areas. The gold is in a metallic, shimmering texture, forming veins and patches throughout the green. The overall effect is luxurious and organic.

# *Party Menu*

TURQUAZ

# Party Menu

10+ Guests

2 course £36 pp   3 course £41 pp  
includes welcome drinks upon arrival  
Prosecco, Peroni 33cl, Belini, Mimosa (0% options available)

## Starters

### TZATZIKI **V** **GF**

cucumber, garlic, herbs  
fine strained yoghurt

### FETA FILO PARCELS **V**

filo pastry with feta cheese, herbs  
spinach, sweet chilli dip

### TARAMA WITH CAVIAR **DF**

smoked cod roe, breadcrumb, garlic  
onion, lemon, Arenkha Caviar  
extra virgin olive oil

### MOUSSAKA **Beef** | **Vegetable** **V**

choice between minced beef or vegetables  
layers of aubergine and dauphinoise potato  
courgette, onion and mixed peppers  
marinara sauce, creamy béchamel  
farmhouse cheese

### VEGGIE SARMA BEYTI **V**

oven-baked aubergine, mixed bell peppers,  
tomato marinée, falafel, hummus, halloumi  
wrapped in flatbread, fine strained yoghurt

### FALAFEL & HUMMUS **V** **VG** **GF** **DF**

falafel patties with onion, coriander, parsley  
nigella seeds & spices, hummus  
seasonal mixed salad

### STUFFED AUBERGINE **V** **VG** **GF** **DF**

slow-bake aubergine filled with onion, garlic  
tomato, mixed peppers in tomato marinée  
nuts, almond flakes, parsley

### ZUCCHINI CROQUETTE **V**

courgette, carrot, spring onion, herbs  
feta cheese, aioli

### BAKED GOATS CHEESE **V** **GF**

fig and balsamic jam, walnuts, date molasis

## Mains

### MIXED SHIS **\*GF** **\*DF**

marinated chicken & tender lamb  
served with orzo rice

### OTTOMAN LAMB **GF**

mined lamb moons, fine strained natural  
yoghurt & smoked aubergine purée  
onion, garlic, parsley, traditional herbs  
tahini, garlic signature halep tomato marinée

### SARMA BEYTI **Chicken** | **Lamb**

choice between minced chicken or lamb  
wrapped in flatbread, bell peppers, onion  
garlic parsley, traditional spices, signature  
halep tomato marinée, beurre noisette  
fine strained natural yoghurt

### FILLET OF SEA BASS **GF** **DF**

served with seasonal vegetables

### LAMB SHIS **\*GF** **\*DF**

marinated lamb, home-made chilli sauce  
served with orzo rice

### HALLOUMI **V** **GF**

nigella, sesame, Hampshire honey

### HUMMUS **V** **VG** **GF** **DF**

crushed chickpeas, tahini, olive oil  
lemon juice, garlic

### BEEF PEPPERONI **GF** **DF**

chargrilled mildy spiced  
garlic beef skewers

### KLEFTIKO

6-hour sous vide shank of lamb  
thyme, bay leaves, root vegetables  
minted demi glaze drippings  
Daylesford buttered creamy mash

### LAMB CUTLETS **\*GF** **\*DF**

tender lamb cutlets served pink  
rosemary, rocket, mint, golden potatoes

### LAMB KOFTE **\*GF** **\*DF**

minced lamb moons, onion, garlic, parsley  
traditional spices, orzo rice

### CHICKEN SHIS **\*GF** **\*DF**

marinated chicken breast  
home-made garlic sauce, orzo rice

### SALMON SALAD **GF**

rocket, mixed leaves, cucumber, olives  
cherry tomatoes, lemon & herb dressing  
extra virgin olive oil

**\*GF/\*DF** when served with luxury frites instead of rice  
though may contain traces of dairy or gluten due to cross-contact

## Desserts

### BAKLAVA **V**

Layers of filo pastry  
filled with crushed walnut  
sweetened with honey syrup  
Madagascan Vanilla gelato

### CRÈME BRÛLÉE **V**

Rich & creamy vanilla custard base  
layer of caramelised sugar

### TIRAMISU **V**

Espresso & Kahlua soaked  
lady fingers, layered with  
mascarpone and cocoa.  
Chocolate sprinkle

**V** vegetarian **VG** vegan **GF** gluten free **DF** dairy free

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order. We use all 14 allergens & they are not noted on our menu.  
Despite the significant efforts we go to, we cannot eliminate the risk of cross contact & cannot guarantee that our dishes are 100% free of allergens.  
Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us.  
A discretionary optional service charge of 12.5% will be added to your bill