



Christmas Party Menu

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2 course £39.95 pp 3 course £45.95 pp
includes welcome drinks upon arrival

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

SPICED CARROT & LENTIL SOUP V
served with a slice of
Hoxton sour dough

ZUCCHINI CROQUETTE V
courgette, carrot, spring onion, herbs
feta cheese, aioli

BAKED GOATS CHEESE V GF
fig and balsamic jam, walnuts, date molassis

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 mildly spiced
garlic beef skewers

Mains

MOUSSAKA Beef | Vegetable V
choose from 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

MIXED SHIS *GF *DF
marinated chicken & tender lamb
served with orzo rice

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

SARMA BEYTI Chicken | Lamb
choose from 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

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