TURKUAZ
WINCHESTER

Christmas Lunch Menu

9th November 2026 – 25th January 2027



lunch set menu

served between 12:00 - 15:30
29.95pp includes welcome drink upon arrival
prosecco, belini, mimosa, peroni, 0% options available
10-50 guests

a meze board

hot | cold v | veggie v | vegan v vg

to share between 4 guests

followed by

cooked over a charcoal fire pit

ottoman lamb gf
pairs well - yakut, öküzgözü-boğazkere
lamb half moons minced with bell peppers parsely, traditional spices, bed of smoked aubergine puree, halep tomato marinara zesty aioli, orzo rice | gf without rice

chicken sheesh ♦gf df♦
pairs well - mohua, sauvignon blanc
choose between chicken breast or thigh traditional herbs, confit garlic sauce beet coulis orzo rice
| gf without rice | df without rice & sauce

beyti
chicken | lamb | veggie v
chicken or lamb minced with bell peppers confit garlic, parsley and traditional spices pressed on a skewer, served over strained yoghurt, halep tomato marinara, paprika infused browned butter, orzo rice
veggie - aubergine, bell peppers, falafel hummus, halloumi, wrapped in flatbread

specials

moussaka beef | vegetable v
lean minced beef or vegetables, layers of aubergine & dauphinoise potato courgette, onion, mixed peppers, marinara sauce, creamy béchamel farmhouse cheese, orzo rice

duck flambé gf
pairs well with red - les mougeottes, pinot noir
gressingham bird, plum & blueberry reduction, vsop cognac, glazed carrots daylesford mash

falafel & hummus v vg gf df mc
house-made falafel patties on a bed of hummus, seasonal leafy greens & pickled red onion salad, olive oil vinaigrette
| gf when served with gluten free pita

stuffed aubergine v vg ♦gf df♦
slow baked aubergine filled with onion garlic, tomato, mixed peppers, tomato marinara, pine nuts, almond flakes, parsley pomegranate seeds, molasses, orzo rice

wagyu burger
6oz owtons wagyu beef, charcoal bun
lettuce, rainbow slaw
pickled & crispy fried onions
burger sauce, skin on fries
add smoked cheddar slice +1.95
| df without sauce & cheese

wraps

served with skin on fries and a choice of dip
sweet chilli | confit garlic mayo
harissa mayo | chilli sauce

halloumi and avo v
grilled halloumi, nigella and sesame seeds hot honey avocado, mixed leaves

falafel and hummus v vg mc
falafel, hummus, seasonal salad
green herb dressing

chicken and hummus
grilled chicken, sundried tomato confit garlic sauce, hummus, seasonal salad

artichoke and spinach v vg mc
artichoke, spinach, mixed leaves sundried tomato, sweet and chilli sauce

♦gf when served with daylesford butter mash, baby potatoes or tenderstem broccoli instead of orzo rice
df ♦ when served with seasonal steamed vegetables, baby potatoes or tenderstem broccoli instead of orzo rice
mc may contain traces of dairy/gluten due to cross-contact

add a dessert for 5.95 pp

baklava v
layers of filo pastry filled with ground walnut sweetened with honey syrup
madagascan vanilla gelato

biscoff cheesecake v
crunchy biscuit base with a layer of rich cream cheese filling, biscoff sauce and sprinkle

gelato v vg gf df
three scoops of vegan madagascan vanilla maraschino cherries, walnut sprinkle

v vegetarian vg vegan gf gluten free df dairy free mc may contain traces of dairy | gluten

please let your server know if you have allergies or dietary requirements before ordering, we use all 14 allergens & they are not all noted on our menu despite the significant efforts we go to, we cannot eliminate the risk of cross contact & therefore cannot guarantee any of our dishes 100% are free-from nuts & sesame are present in our kitchens & we advise guests with severe allergies to consider this before dining with us
| optional service charge of 12.5% will be added to your bill |