TURKUAZ
WINCHESTER

Christmas Party Menu

9th November 2026 – 25th January 2027

Christmas Party Menu

4 course £54.95 pp 5 course £59.95 pp
includes welcome drink upon arrival
prosecco, belini, mimosa, peroni, 0% options available

one

festive dolmades v vg gf df cc
stuffed vine leaves with herb seasoned rice, wild cranberry sauce, pomegranate, sumac

tzatziki v gf♦
cucumber, confit garlic, herbs
fine-strained yoghurt, flatbread

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

tarama with caviar df mc
smoked cod roe, breadcrumb
garlic, onion, limon
arenkha caviar, olive oil, flatbread

two

zucchini croquette v
courgette, carrot, feta
spring onion, herbs, zesty aioli

baked goats cheese v gf♦
fig and balsamic jam, walnuts
date molasses, flatbread

halloumi v gf mc
nigella & sesame, chilbolton honey

hummus v vg df gf♦ mc
chickpeas, tahini, limon, garlic
olive oil, seed & nut topping

beef pepperoni df gf mc
chargrilled mildy spiced
beef skewers

three

red lentil & tomato soup v vg df gf♦
shallots, garlic, traditional spices, olive oil, coconut milk - served with sour dough or gluten-free pitta

gf♦ when served with gluten free stone baked pitta bread mc may contain traces of dairy/gluten due to cross-contact

four

cooked over a charcoal fire pit

lamb cutlets ♦gf df♦
served pink, rosemary, rocket
mint sauce, confit luxury frite

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

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

kleftiko
pairs well - care tinto sobre lias, garnacha
6 hour sous-vide lamb shank, thyme
bay leaves, root vegetables, minted demi
glaze drippings, daylesford mash

mixed sheesh ♦gf df♦
marinated chicken & tender lamb fillets beet
coulis & confit garlic sauce
served with orzo rice
df without sauce | 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

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

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

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

♦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

five

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 |