

Christmas Menu

4 course £54.95 pp 5 course £59.95 pp
includes welcome drink upon arrival

one

festive dolmades

v vg gf df cc

stuffed vine leaves with herb seasoned rice, wild cranberry sauce, pomegranate, sumac

tzatziki v ♦ gf

cucumber, garlic, herbs
fine-strained yoghurt, flatbread

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, flatbread

two

zucchini croquette v

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

baked goats cheese v ♦ gf

fig and balsamic jam, walnuts
date molasses, flatbread

halloumi v gf cc

nigella, sesame, Hampshire honey

hummus v vg ♦ gf df

crushed chickpeas, tahini, olive oil
lemon juice, garlic, flatbread

beef pepperoni gf df

chargrilled mildy spiced
garlic beef skewers

three

red lentil & tomato soup

v vg ♦ gf df

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 cc may contain traces of dairy/gluten due to cross-contact

cooked over a charcoal fire pit

lamb cutlets ♦ gf df ♦

served pink, rosemary, rocket
mint sauce, confit potato

ottoman lamb gf

pairs well - Yakut, Öküzgözü-Boğazkere

lamb moons minced with mixed peppers
parsely, traditional spices, bed of smoked
aubergine puree, halep tomato marinara
zesty aioli, orzo rice

four

beyti

chicken | lamb | veggie v

chicken or lamb minced with bell peppers
onion, 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

mixed sheesh ♦ gf

marinated chicken & tender lamb fillets
zesty aioli and mint sauce
served with orzo rice

chicken sheesh ♦ gf

pairs well - Mohua, Sauvignon Blanc

marinated boneless chicken thigh
zesty aioli, orzo rice

falafel & hummus v vg gf df cc

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

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 British Wagyu patty in a charcoal
bun, romaine lettuce, rainbow slaw
pickled & crispy onion
burger sauce, skin on fries

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

Gressingham bird, plum & blueberry
reduction, VSOP flambé, glazed carrots
Daylesford mash

♦ 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

cc 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

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 service charge of 12.5% will be added to your bill

The background is a deep turquoise and green marbled pattern with intricate, flowing veins of gold and brown. The texture is organic and fluid. In the bottom right corner, there is a cluster of Christmas ornaments, including several red spheres with white floral or leaf patterns, and several gold spheres. Some of the ornaments are attached to thin gold chains or ribbons. The overall aesthetic is elegant and festive.

TURKUAZ
WINCHESTER

Christmas
Menu