



Party Menu



2 COURSES £19.95pp
3 COURSES £24.95pp

starters

Sucuk

Homemade dry and spicy Turkish sausage,
served with french fries

Tzatziki (V)

Creamy strained yogurt mixed with
shredded cucumber, garlic and dill

Filo Pastry Rolls (V)

Filo pastry rolls filled with feta cheese,
mixed herbs and fresh parsley

Hummus (V)

Delicately spiced creamy hummus made
with chickpeas and tahini

Panfried Halloumi (V)

Halloumi cheese, panfried, served with salad

Mains

Chicken Guvec

Diced chicken casserole with tomatoes, peppers,
mushrooms and onion, seasoned with herbs and
served with salad and cracked wheat

Lamb Guvec

Diced lamb casserole with tomatoes, peppers,
mushrooms and onion, seasoned with herbs and
served with salad and cracked wheat

Vegetable Guvec (V)

Casserole with eggplant, tomatoes, peppers,
mushrooms and onion, seasoned with herbs and
served with salad and cracked wheat

Pollo Spinaci

Grilled chicken breast with a creamy
mushroom and spinach sauce,
served with mesclun salad and cracked wheat

Chargrilled Chicken

Marinated chicken breast, served with mesclun
salad and cracked wheat

Chargrilled Lamb

Marinated lamb, served with mesclun
salad and cracked wheat

Chargrilled Vegetables (V)

Chargrilled tomatoes, onions, peppers, eggplant,
served with mesclun salad and cracked wheat

Sea Bream

Chargrilled sea bream served with mesclun salad
and sauteed potatoes

Kefte

Spiced lamb meatballs prepared with oriental
spices and herbs, served with mesclun
salad and cracked wheat

DESSERTS

Belgian Chocolate Cheesecake

Crisp chocolate biscuit crumb, layered with chewy chocolate
brownie and rich couverture chocolate cheesecake

Lemon Pana Cotta Tart

Fresh and creamy lemon panna cotta
on a buttery biscuit base

Baklava

A rich, sweet pastry made of layers of filo filled
with chopped nuts and syrup

Chocolate Caramel Salted Torte

Crisp chocolate biscuit crumb infused with sea salt, layered
with a blend of caramel and toasted hazelnuts, topped with a
velvety smooth chocolate truffle mousse and decorated with
golden amaretti crumbs

Gluten Free New York Cheesecake

Plain Gluten free biscuit base
topped with a luxury baked cheese cake

Ice Cream

Please ask for available flavours

PRE-ORDER & £10pp non REFUNDABLE DEPOSIT REQUIRED

FRANCEla

mediterranean grill and mezze



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