



Christmas Party Set Menu

TWO COURSES 24.50pp / **THREE COURSES** 29.50pp

STARTERS

ALL OF THE STARTERS TO SHARE

Selection of Hot and Cold Meze:

Delicious combination of hummus, tzatziki, mixed olives, calamari, feta filo parcels, grilled halloumi

MAIN COURSES

Lamb Steak (gfo)

Marinated in Q Kitchen's secret ingredients producing an intense flavour and served with chips and salad garnish

Marinated Zesty Chicken Steak (gf)

Lemon and lime marinated chicken breast, mashed potato and salad

Spicy Fish Pot (gfo)

Mediterranean dish with prawns, squid, mussels, salmon, mixed vegetables, spicy tomato sauce, served in a traditional Balkan clay pot with rice

Christmas Roast Turkey

With stuffing, chipolatas with bacon, roast potatoes, vegetables, cranberry sauce and homemade gravy

Fresh Fillet of Salmon (gfo)

Marinated in olive oil, fresh rosemary and lemon juice with served with mashed potato, tabbouleh, fondue sauce and fresh basil oil

Spinach and Halloumi Stew (v) (gfo)

Fresh spinach sauteed with chickpeas, halloumi cheese and tomatoes with a side of rice

DESSERTS

Chocolate Fondant (v)

served with vanilla ice cream

Vegan Speculoos Cheesecake

Creamy, light and smooth with speculoos biscuits

Sorbet (ve)

Choice of raspberry or lemon

Ice Cream (v)

Choice of chocolate, vanilla, strawberry or toffee, with ice cream sauce and a wafer

Christmas Pudding (v)

served with brandy custard

**Available from 2nd December to 24th December.
Monday to Friday and Pre-bookings Only.**

(v) vegetarian (ve) vegan (gf) gluten free (gfo) gluten free option

Please let us know in advance of any dietary requirements. An optional 10% service charge will be added to your bill.