



Christmas
MENU

• CHRISTMAS DAY MENU •

12PM to 6PM

£85

PER PERSON
(FOR ADULT)

£40

PER PERSON
(FOR CHILD)

Glass of Champagne Cocktail on Arrival

PLEASE CHOOSE ONE

• APPETISERS •

TRIO MEZE

Selection of Chef's mix meze

SMOKED SALMON MOUSES WITH CRISPY GREENS

PAN FRIED GOAT'S CHEESE

Beetroot puree top with fig jam, roasted almond and balsamic

BUFFALO WINGS

Sticky BBQ sauce top with spring onion, chives and sesame seeds

SCOTCH EGG

PLEASE CHOOSE ONE

• MAIN COURSES •

SCOTTISH BEEF SIRLOIN

Served with Yorkshire puddings, roast potatoes, baked carrots, greens, broccoli, cabbage and gravy

ROAST TURKEY

Stuffing mushrooms, chesnut, spinach, served with Yorkshire puddings, roast potatoes, baked carrots, greens, broccoli, cabbage and gravy

SPARK MIXED GRILL

Charcoal grilled chicken shish, lamb shish, adana kofte, chicken wings served on a thin plank of lavash bread with salad and rice

TRIO FISH

Selection of chef's mix seafood and lobster

VEGETARIAN ROAST

Served with Yorkshire puddings, roast potatoes, baked carrots, greens, broccoli, cabbage and gravy

PLEASE CHOOSE ONE

• DESSERTS •

CHRISTMAS PUDDING

Served with brandy sauce

BAKLAVA

An iconic traditional dessert made from layers of filo pastry and chopped nuts, served with ice cream

ICE CREAM

Chocolate, vanilla and strawberry flavours served with special sauces

BONOFFE PIE

A biscuit base, topped with rich toffee, cream and fresh bananas