

A CHRISTMAS FEAST

with Konak



GROUPS OF 7 OR LESS 3 COURSES FOR £24.95 PER HEAD

Any additional items from our main menu can be added at a charge but not substituted. Group bookings of 8 plus guests will be required to dine from our Christmas group menu.

STARTERS

A CHOICE OF ONE HOT AND ONE COLD MEZE

COLD MEZE

- Hummus (v) - a blend of chickpeas, tahini mixed with fresh garlic.
- Cacik (v) - Creamy yogurt with finely diced cucumber with mint and garlic.
- Tarama - Crushed North Atlantic lumpfish roe mixed with breadcrumbs, lemon juice, vinegar and extra virgin olive oil.
- Saksuka (v) - Aubergine, onion, potatoes and peppers cooked in the oven with a tomato sauce.
- Ezme (v) - Finely chopped tomatoes, onions, peppers and parsley with spices.
- Dolma (v) - Homemade stuffed vine leaves with aromatic rice, pine nuts, currants and fresh herbs.

HOT MEZE

- Calamari - Golden fried squid rings.
- Grilled Helim (v) - Cubes of halloumi grilled on the mangal.
- Sucuk - Spicy Turkish sausage grilled on the mangal.
- Sigara Borek (v) - Feta cheese wrapped in filo pastry and deep fried.
- Falafel (v) - Deep fried chickpeas, broad beans, butterbeans, onion, parsley, carrot, peppers and coriander.



MAIN COURSE

All served with rice and salad

- Lamb Shish - Marinated cubes of lamb fillet grilled over charcoal on skewers
- Chicken Shish - Marinated chicken cubes grilled over charcoal on skewers
- Adana Kebab - Minced lamb with finely chopped peppers and chillies combined with spices. Grilled on a long flat skewer.
- Chicken Thighs - Tender marinated chicken thighs grilled to perfection.
- Iskender - Finely cut grilled lamb topped with tomato sauce and yogurt served on a bed of cubbed pitta bread and drizzled with melted butter and a sprinkling of chilli flakes.
- Vegetable Moussaka (v)- Layers of aubergine, courgette, potatoes, red and green peppers and carrots topped with bechamel and homemade tomatoe sauce.
- Falafel (v) - Homemade falafel deep fried chickpeas, broad beans, butterbeans, onion, parsley, carrot and peppers. Seasoned with coriander.
- Salmon - Salmon fillet grilled on the mangal and dressed with olive oil, lemon and seasoning

DESSERT

A choice of Baklava, Vanilla Cheesecake or Chocolate Fudge Cake

Served with your choice of cream or ice cream

A CHRISTMAS FEAST

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GROUPS OF 8 OR MORE 3 COURSES FOR £24.95 PER HEAD

Your choice of 4 hot and 4 cold meze. Please note that once your meze choices have been chosen then the whole party will be subject to the same meze choices.

Pre-order forms and deposits must be returned to us 7 days before reservation

STARTERS

COLD MEZE

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DESSERT

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Served with your choice of cream or ice cream

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS.