



## CHRISTMAS MENU - £35 PP

### CHRISTMAS AND GROUP BOOKINGS

WHEN YOU MAKE YOUR RESERVATION WITH US AT KILIKYA OF A MINIMUM 15+ GUESTS YOU WILL RECEIVE:

**FREE PROSECCO RECEPTION** ON ARRIVAL FOR EVERY GUEST ATTENDING YOUR BOOKING

PRE-ORDER REQUIRED

### ◆◆◆ BESPOKE MEZE TO SHARE ◆◆◆

#### **Mucver (V)**

A courgette fritter made with herbs and spices

#### **Hummus (V)**

Chickpea puree, tahini, mile, garlic, and lemon juice

#### **Kisir (V)**

Bulgur wheat served with herbs and spices

#### **Muska Boregi (V)**

Spinach, feta cheese, dill, eggs and wheat

#### **Babaganush (V)**

Smoked aubergine, yoghurt, red pepper, tahini, garlic and herbs

#### **Tabule (V)**

Bulgur wheat, mint, parsley, spring onion dressed with olive oil and lemon juice

#### **Falafel (V)**

Deep-fried chickpeas

### ◆◆◆ MAINS ◆◆◆

#### **Incik**

Slow-cooked lamb shank with Chef's special tomato sauce, served with seasonal vegetables and mash potato

#### **Veal Chops**

Served with Sauté potato

#### **Ispanakli Somon**

Grilled Scottish Salmon, cooked with a creamy white wine sauce, served with spinach and mixed salad

#### **Sebzeli**

Aubergine, courgette, onion, spinach, pepper, potato, chickpeas, bechamel sauce, dressing served with salad

#### **Ribeye Steak**

Served with potato sauté

#### **Finn Pancar**

Roasted baby beetroot salad, topped with goats cheese

#### **Lamb Kofte**

Minced lamb meatballs served with rice and mixed salad

#### **Chicken Steak**

Served with rice and mixed salad

#### **Chicken Sauté**

Green pepper, garlic, onion and tomato with parsley cooked with chicken and rice

### ◆◆◆ DESSERTS ◆◆◆

#### **Homemade Baklava**

Sweet pastry, covered in honey syrup and filled pistachio & served with tea or coffee

**If you have any allergies or dietary requirements please let us know**

**A discretionary 12.5% of gratuity will be added to the bill.**