

Christmas menu

IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS,
PLEASE CONSULT A MEMBER OF STAFF BEFORE ORDERING.
DISHERS MAY CONTAIN NUTS, GLUTEN, OR DAIRY.
TERMS OF SERVICE APPLIES.

Drinks

POMEGRANATE SPARK ECLA

FRESHLY PRESSED POMEGRANATE WITH ARTISAN SODA AND A HINT OF CITRUS ZEST

IMPERIAL SALEP ELIXIR

SILKY ORCHID ROOT INFUSION WITH CINNAMON AND CREAM

Meze Selections

TO SHARE

SMOKED AUBERGINE SILK

CHARRED AUBERGINE BLENDED WITH TAHINI, LEMON, AND OLIVE OIL

AEGEAN FAVA MOUSSE

BROAD BEAN PURÉE WITH DILL, LEMON ZEST, AND CARAMELIZED ONIONS

CRIMSON MUHAMMARA JEWEL

ROASTED RED PEPPER & WALNUT DIP WITH POMEGRANATE MOLASSES

FESTIVE VINE LEAVES ROYALE

STUFFED WITH CURRANTS, PINE NUTS, AND WINTER SPICES

BEETROT CARPACCIO

ROASTED BEETROOT, CREAMY LABNEH, AND CRUSHED PISTACHIOS

WARM ARTISAN PIDE BASKET

HOUSE-BAKED TURKISH FLATBREAD

Starters

OCTOPUS AL LIMONE

CHAR-GRILLED OCTOPUS WITH LEMON-GARLIC OLIVE OIL OVER SWEET POTATO PURÉE

GOLDEN BOREK SELECTION

FLAKY PASTRIES FILLED WITH SPINACH & CHEESE, SPICED LAMB, AND CHESTNUT-MUSHROOM

PRAWN COCKTAIL ROYALE

ATLANTIC PRAWNS IN MARIE ROSE SAUCE WITH CITRUS & PAPRIKA DUST

Main Courses

GUESTS CHOOSE ONE

ROSEMARY BRAISED LAMB

SLOW-BRAISED LAMB SHOULDER IN RICH ROSEMARY GRAVY OVER VELVETY WHEAT PURÉE

SEABASS A L'ORANGE

GRILLED SEABASS WITH SUMAC-ORANGE BUTTER, CAULIFLOWER PURÉE, AND FENNEL SALAD

WOODLAND MANTI DUMPLINGS

WILD MUSHROOM & CHESTNUT PARCELS IN SAGE-BROWN BUTTER YOGURT SAUCE

AEGEAN GARDEN MOUSSAKA

LAYERED VEGETABLES AND TOMATOES UNDER A CLOUD OF BÉCHAMEL

SULTAN'S GRILL FEAST

A ROYAL TRIO OF CHARCOAL-GRILLED CHICKEN, LAMB, AND ADANA KÖFTE, SERVED WITH BULGUR RICE, WHITE RICE, AND MEDITERRANEAN SALAD

Desserts

ROSE & PISTACHIO CHEESECAKE

SILKEN CHEESECAKE CROWNED WITH CRUSHED TURKISH DELIGHT

YULETIDE BAKLAVA

CRISP PASTRY LAYERS WITH WALNUT, CINNAMON, AND ORANGE BLOSSOM SYRUP

MIDNIGHT TAHINI SOUFFLE

WARM CHOCOLATE SOUFFLÉ WITH SESAME ICE CREAM

GOLDEN SEMOLINA HALVA

ROASTED SEMOLINA WITH TAHINI, DATE MOLASSES, AND PINE NUTS

CARAMEL PUMPKIN HARMONY

SLOW-ROASTED PUMPKIN WITH TAHINI, CINNAMON, AND WALNUTS

After Dinner

TURKISH COFFEE RITUAL

SERVED WITH FORTUNE-TELLING TRADITION

WINTER SPICED RAKI & MULLED WINE

AROMATIC BLEND OF RAKI WITH CLOVE, STAR ANISE, AND ORANGE PEEL

★ £50 ★
PER PERSON