

# a la turka

turkish & mediterranean

## **PARTY MENU - 2 COURSE £19.95 P/P**

(Ideal for groups of 12 people or more)

### **STARTERS**

#### **Hellim (Halloumi Cheese) (V & GF)**

Slices of pan-fried halloumi cheese with a fig dressing

#### **Sucuk (GF)**

Spicy Turkish Sausage

#### **Garlic Mushrooms (V) (GF)**

Mushrooms sautéed with garlic & cream served on toasted bread

#### **Calamari**

Served with sweet chilli  
dip

#### **Tavut Kanat (Chicken Wings) (GF)**

Oven baked wings in our secret recipe, delicious!

#### **Homemade Soup of the Day (V) (GF)**

### **MAINS**

#### **Ottoman Chicken (GF)**

Slowly cooked chicken breast with mushrooms, mixed peppers and onions in a cream and mustard sauce,  
served with rice & vegetables

#### **Pan-fried Sea bass (GF)**

Served with Dauphinoise potatoes and a side salad

#### **Chicken A la Crème**

Marinated chargrilled chicken fillets topped with creamy mushroom, carrot and onion sauce,  
served with rice and a side salad

#### **Istanbul Spicy Lamb (GF)**

Small pieces of lamb slowly cooked with mushrooms and onions, in a spicy cream sauce,  
served with rice & vegetables

#### **Iskender kebab (GF)**

Döner kebab in a tangy tomato sauce with a piece of grilled chicken and lamb fillet, served on authentic  
Turkish pitta with chargrilled tomato and a Greek style yoghurt dip

#### **Vegetarian Moussaka (V)**

Our ever-popular oven-baked dish of layered aubergine, courgette, potato, mushrooms, peppers and  
tomato, topped with béchamel sauce and cheese, served with rice and a side salad

**(GF – Gluten Free option available please ask a member of staff)**