



Merry Christmas

HAPPY NEW YEAR

2026

A La Turka

Bar · Restaurant · Terrace

Since 2009


The
TERRACE

by A La Turka


THE LOFT
BAR & LOUNGE

CHRISTMAS ENTERTAINMENT AT A LA TURKA & THE LOFT

THE LOFT BAR

OPEN EVERY FRIDAY & SATURDAY

9 PM - 2 AM WITH LIVE DJ

SUNDAY - THURSDAY BY APPOINTMENT

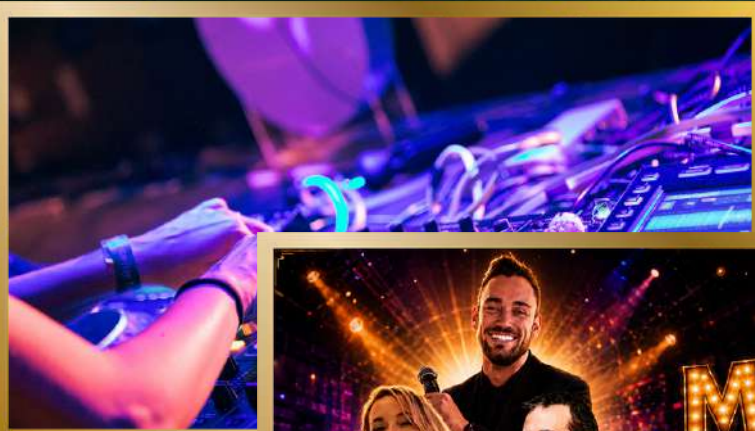
ADDITIONAL OPENING TIMES & DATES IN DECEMBER

SUNDAY 27TH 10 PM - 2 AM

CHRISTMAS EVE - 9 PM - 2 AM LIVE DJ & LATE BAR

BOXING DAY - 9 PM - 2 AM LIVE DJ & LATE BAR

NEW YEAR'S EVE - 9 PM - 3 AM LIVE DJ & LATE BAR



LATE NIGHT SINGER @ A LA TURKA
Every Friday & Saturday from 7pm til 10:30pm

DRINKS PACKAGES

T&C'S - FOR ALL THE DRINKS PACKAGES
A **PRE-ORDER** AND **FULL PAYMENT** MUST BE PAID
1 WEEK BEFORE YOUR BOOKING DATE
EXCLUDES: CHRISTMAS DAY AND NEW YEAR'S EVE



**Bucket of 5
beers for £26**

Peroni / Corona
Budweiser / Efes



**2 Bottle
Prosecco**

for £58



**2 Bottle of
Wine £48**

(Merlot or Pino)

A LA TURKA ARTISAN CHEESE BOARD

Serves for 4 | £29.95



Mature Cheese, Brie,
Stilton, Turkish Ezine,
Smoked Scamorza,
Artisan Crackers,
Warm Toasted
Sourdough, Honey
Comb, Fig Chutney,
Mix Olives, Grapes,
Walnuts, Dried
Apricots, Pistachios,
Celery.

XMAS COCKTAIL JUG

ALL JUGS ARE 1 LITRE

★ Winter Berry Sangria – £35.95

Red Wine, Brandy, Triple Sec, Cranberry Juice, Orange Juice, Mixed Winter Berries, Cinnamon Stick.

Christmas Spritz – £37.95

Aperol, Prosecco, Soda, Blood Orange Gin, Cranberries, Rosemary.

Winter Apple Mule – £39.95

Vodka, Apple Juice, Ginger Beer, Fresh Thyme, Cinnamon, Fresh Apple Slice.

Non-Alcoholic Jug – £21.95

Cranberry- Raspberry- Orange Juice, Lemonade, Fresh Berries, Mint.



XMAS COCKTAIL TREE

(6 glasses)

Merry Martini Tree – £54.95

Espresso Martini, Porn Star Martini

Festive Favourites Tree – £56.95

Xmas Cosmo, Winter Berry Mojito

Xmas Spritz Tree – £52.95

Aperol, Hugo

Berry Bliss Tree – £56.95

Straberry Daquiri, Berry Bramble



**DRINKS ON THE TERRACE FROM 10PM UNTIL LATE
EVERY WEEKEND THROUGHOUT DECEMEBER
DINING AVAILABLE EARLIER AS USUAL.**

**DRINKS ON THE TERRACE FROM 10PM UNTIL LATE
EVERY WEEKEND THROUGHOUT DECEMEBER
DINING AVAILABLE EARLIER AS USUAL.**

A LA TURKA FESTIVE LUNCH MENU

2 COURSE LUNCH £25.95 PER PERSON
3 COURSE LUNCH £29.95 PER PERSON

SERVED EVERY DAY 12-4PM
(EXCEPT CHRISTMAS DAY & NEW YEAR'S EVE)

FULL A LA CARTE MENU AVAILABLE EVERY DAY

STARTERS

A la Turka Prawn

Prawns and spicy Turkish sausage (sucuk) fried in Chili and garlic olive oil with shallots onion finished with lobster bisque served with toasted bread

Smoked Salmon (CGF)

Smoked Salmon rolled with dill, cream cheese served with toasted ciabatta & mixed salad garnished with a honey mustard dressing

A La Turka Meze (V)

Houmous, calamari, Sucuk (spicy Turkish sausage), halloumi, pitta bread & Muska Borek (feta & spinach filo triangles)

Hot Honey Chicken Wings (GF) (B)

Crispy Chicken wings glazed with chilli and hot honey sauce, finish sprinkle with roasted sesame seeds.

Vegan Meze (VE)

Falafel, aubergine salad, stuffed vine leaves, rocket tomato salad, sweet chilli houmous dip served with pitta bread

Prawn Cocktail (CGF)

Marie rose prawns on a bed of iceberg lettuce finished with a sprinkle of paprika & a wedge of lemon

Creamy Chicken Soup or Classic Tomato & Basil Soup (VE)

Served with warm bread

MAINS

Roast Turkey
Butter roasted Goosnargh Turkey breast, broccoli, roast potatoes, Yorkshire pudding, honey glazed parsnip & carrots, and sage onion stuffing served with cranberry sauce & a rich gravy

Mushroom Chicken (GF)

Slowly cooked peaces of chicken in creamy mushroom and garlic sauce topped with mozzarella cheese baked in oven, served with rice

10 oz Sirloin Steak (CGF)

(£9 supplement)

Served with homemade beer battered onion rings, vine cherry tomatoes, fries and a choice of sauce; peppercorn or Diane

Moussaka (V)(VE) (GF)

Vegan or Vegetarian our ever-popular oven-baked dish of layered aubergine, courgette, lentils, mushrooms, peppers and tomato, topped with vegan bechamel sauce & served with salad

Christmas Pudding

With brandy sauce

Winter Eton Mess (GF)

Cream mixed with meringue, mixed berries, cinnamon and a splash of blackcurrant liquor

Salted caramel millionaire tart (GF) (VE)

Served with chocolate sauce and vegan vanilla ice cream

Trio Of Lambs

A homemade combination of grilled lamb fillets slowly cook lamb neck fillet and grilled adana kebab served with sauteed peppers, onion, tomato and green beans, new potatoes served demi glace mint and garlic yoghurt sauce

Festive Doner Kebab

Our homemade lamb or chicken or mix of both kebabs in a giant yorkshire puddings served with side fries, side salad & tangy tomato sauce

Seafood Shish (B) (GF)

Chargrilled skewers of cajun salmon, Montenegro marinated cod & garlic chilli king prawns. served with sauteed peppers, onion, tomatoes, green beans, new potatoes. finish with creamy dill & garlic sauce.

Piri Piri or Chicken Shish (CGF)

Tender chargrilled pieces of marinated chicken, peppers & onions on a skewer served with chips, tortilla & Ezme & a roast garlic yoghurt dip

DESSERTS

Homemade Baklava (N)

With vanilla ice cream

Sticky Toffee Pudding

With vanilla ice cream

ALL DESSERTS MAY CONTAIN NUTS

(V) Vegetarian (B) Bones (CGF) Can Be Gluten Free (GF) Gluten Free (VE) Vegan (N) Nuts

A LA TURKA FESTIVE DINNER MENU

LIVE SINGER EVERY FRIDAY & SATURDAY 7-10 PM & DJ UNTIL 2 AM

SUNDAY-THURSDAY 2 COURSES £29.95 OR 3 COURSES £34.95

FRIDAY & SATURDAY 2 COURSES £36.95 OR 3 COURSES £40.95

AVAILABLE FOR UP TO 30 PEOPLE

STARTERS

A la Turka Prawn

Prawns and spicy Turkish sausage (sucuk) fried in chilli and garlic olive oil with shallot onion finished with lobster bisque served with toasted bread

Smoked Salmon (CGF)

Smoked salmon rolled with dill and cream cheese, served with toasted ciabatta & mixed salad garnish with a honey mustard dressing

A la Turka Meze (V option available)

Houmous, calamari, Sucuk (spicy Turkish sausage), halloumi, pitta bread & Muska Borek (feta & spinach filo triangles)

Hot Honey Chicken Wings (GF) (B)

Crispy Chicken wings glazed with chilli and hot honey sauce, finish sprinkle with roasted seasame seeds.

Vegan Meze (VE)

Falafel, aubergine salad, stuffed vine leaves, rocket tomato salad, sweet chilli hummus dip served with pitta bread

★ Prawn Cocktail (CGF)

Marie rose prawns on a bed of iceberg lettuce, finished with a sprinkle of paprika & a wedge of lemon

Creamy Chicken Soup or Classic Tomato & Basil Soup (VE)

Served with warm bread

MAINS

Roast Turkey

Butter roasted Goosnargh turkey breast, broccoli, roast potatoes, Yorkshire pudding, honey glazed parsnip & carrots, and sage onion stuffing served with cranberry sauce & a rich gravy

Mushroom Chicken (GF)

Slowly cooked peaces of chicken in creamy mushroom and garlic sauce topped with mozzarella cheese baked in oven, served with rice

10 oz Sirloin Steak (CGF) (£9 supplement)

Served with homemade beer battered onion rings, vine cherry tomatoes, fries and a choice of sauce; peppercorn or Diane

Moussaka (V)(VE) (GF)

Vegan or Vegetarian our ever-popular oven-baked dish of layered aubergine, courgette, lentils, mushrooms, peppers and tomato, topped with vegan bechamel sauce & served with salad

Trio Of Lambs

A homemade combination of grilled lamb fillets slowly cook lamb neck fillet and grilled adana kebab served with sauteed peppers, onion, tomato and green beans, new potatoes served demi glace mint and garlic yoghurt sauce

Mixed Shish Kebab (CGF)

Skewers of lamb, chicken and prawns served with chilli salsa & a roast garlic yoghurt dip served with tortilla & fries

Seafood Shish (B) (GF)

Chargrilled skewers of cajun salmon, Montenegro marinated cod & garlic chilli king prawns. served with sauteed peppers, onion, tomatoes, green beans, new potatoes. finish with creamy dill & garlic sauce.

Halloumi Shish (CGF)

Chargrilled halloumi cheese with, courgette, peppers, onions on a skewer serve with chips, tortilla chilli & honey glaze and mango chutney.

DESSERTS

Christmas Pudding

With brandy sauce

Winter Eton Mess (GF)

Cream mixed with meringue, mixed berries, cinnamon and a splash of blackcurrant liquor

Salted caramel millionaire tart (GF) (VE)

Served with chocolate sauce and vegan vanilla ice cream

Homemade Baklava (N)

With vanilla ice cream

Sticky Toffee Pudding

With vanilla ice cream

ALL DESSERTS MAY CONTAIN NUTS

(V) Vegetarian (B) Bones (CGF) Can Be Gluten Free (GF) Gluten Free (VE) Vegan (N) Nuts

CHRISTMAS PARTY BUFFET MENU

£20.95 SUNDAY-THURSDAY

MINIMUM 30 PEOPLE

£24.95 FRIDAY & SATURDAY

MINIMUM 50 PEOPLE

Nibbles (ADD FOR £3 PER PERSON)

Houmous, Roast Pepper Houmous, Tzatziki, Olives,
Feta Cheese, Jalapenos, Ezme, Pitta Bread

STARTERS

(CHOOSE 4 DISHES)

Spicy Turkish Sausage (Sucuk) (GF)

With Piri Piri glaze

Tender Mini Lamb Meatballs (GF)

In a rich warm tangy tomato sauce

Muska Borek (V)

Feta cheese & spinach filo triangles

Piri Piri Chicken Wings (GF)

Piri piri glazed oven-baked chicken wings

Salt & Pepper Squid

★ With garlic mayo

Creamy Chicken Soup or Classic Tomato & Basil Soup (VE)

Served with warm bread

Panko Prawns

With a sweet chilli sauce

MAINS

(CHOOSE 4 DISHES)

Istanbul Spicy Lamb

Slowly cooked tender pieces
of lamb with mushrooms and
onion in a spicy cream
sauce

Ottoman Chicken (GF)

Slowly cooked pieces of
chicken with mushroom,
peppers and onions in a
cream & mustard sauce

Mini Piri Piri Chicken Kebab (GF)

Succulent skewers of chicken
marinated in our homemade
spicy piri piri sauce

Peppercorn Chicken

Marinated and chargrilled chicken
fillets topped with a creamy
peppercorn sauce

Vegan or Vegetarian Moussaka (V) (GF) ★

Our ever-popular oven-baked dish of layered aubergine, courgette,
lentils, mushrooms, peppers and tomato, topped with bechamel sauce
and cheese.

SIDE DISHES

(CHOOSE 3 DISHES)

Thyme/garlic Roasted New Potatoes (VE) (GF)

Seasonal Vegetables (GF)

Turkish Rice (GF)

Mature Cheddar Rosemary Potato Gratin (V) (GF)

Mixed Seasonal Salad (V) (GF)

Chunky Chips (VE)

IF YOU WOULD LIKE TO ADD DESSERTS PLEASE ASK OUR STAFF

(V) Vegetarian (B) Bones (CGF) Can Be Gluten Free (GF) Gluten Free (VE) Vegan (N) Nuts

A LA TURKA CHRISTMAS DAY MENU

FIRST SITTING 12 NOON - 1.30PM

SECOND SITTING FROM 3:45 - 4:30PM

£104.95 PER ADULT

• £44.95 PER CHILD
(UP TO 12 YEARS OLD)

STARTERS

Homemade Chicken Liver Pâté (CGF)

Served with a house chutney & toasted ciabatta

A La Turka Christmas Meze (V)

Calamari, Panko breaded prawns, Sucuk, halloumi, houmous, pitta bread & Muska Borek (crisp filo pastry triangles filled with feta cheese & spinach)

Creamy Mushroom & Truffle Soup (V) (CGF)

Served with a mini tin loaf and salted butter

Duo of Salmon (CGF)

Delicate salmon pate wrapped with smoked salmon & served with a honey & mustard sauce, mixed salad garnish and toasted croute

Oven Baked Feta (CGF)

★ Mediterranean style feta cheese oven baked with bell peppers, cherry tomatoes, black olives & herbs served with toasted ciabatta

Vegan Mezze (VE)

Tomato bruschetta and Avocado and chilli bruschetta, houmous with celery and carrots sticks

Lamb Fillet Kavurma (CGF)

Oven baked sauteed pieces of lamb fillet with onion, chilli, chickpeas and tomatoes topped with mozzarella cheese & served with toasted croute

MAINS

Roast Turkey

Butter roasted Goosnargh turkey breast, roast potatoes, Yorkshire pudding, honey glazed parsnip & carrots, boiled sprouts, pigs in blankets, and onion sage stuffing served with cranberry sauce & a rich gravy

Lamb Shank

Tender slowly cooked lamb shank served on a bed of creamy mash with honey & thyme glazed carrots, served with a red wine jus

Lux Mix Roast Platter

A slice of butter roasted Goosnargh turkey breast, succulent roast beef & rump of lamb, crispy thyme & garlic roast potatoes, honey glazed roasted carrots and parsnip, homemade Yorkshire pudding & rich gravy

Beef Wellington

A baked 8oz beef fillet with mushroom pate, Parma ham, wrapped with puff pastry. served with smashed chives & garlic new potatoes, asparagus, roast cherry tomatoes with red wine jus sauce.

Sea Trout (B) (GF)

Oven baked sea trout fillet, served bed on creamy mash potato with grilled octopus prawns and asparagus, finished with lobster bisque

Vegan Casserole (VE) (GF)

★ Slowly cooked mix vegetables with cheakpeas and butter beans in rich tomato sauce, served with mediterranean couscous.

Crispy Duck Legs

★ Roasted duck legs served with creamy mash potato, red wine jus sauce and braised red cabbage.

10oz Sirloin Steak (CGF)

Served with homemade beer battered onion rings, vine cherry tomatoes, fries and a sauce of your choice; peppercorn or Diane

DESSERTS

Homemade Baklava (N)

With vanilla ice cream

Traditional Christmas Pudding

With brandy sauce

Sticky Toffee Pudding

With vanilla ice cream

Winter Eton Mess (GF)

Cream mixed with meringue, mixed berries, cinnamon and a splash of blackcurrant liqueur

Ginger Bread cheese cake

Served with chocolate sauce and vanilla ice cream

Trio Cake

★ Trio of mini Belgium chocolate: Double chocolate mousse & raspberry mousse Chocolate & orange tartlets

Vegan Xmas Pudding (VE) (GF)

Served with Vegan custard

ALL DESSERTS MAY CONTAIN NUTS

(V) Vegetarian (B) Bones (CGF) Can Be Gluten Free (GF) Gluten Free (VE) Vegan (N) Nuts

FREE VENUE HIRE

THE LOFT IS DELIGHTED TO OFFER OUR PRIVATE FUNCTION ROOM UP TO 160 GUESTS FOR A WIDE RANGE OF EVENTS.

WE OFFER

- Room Set Up
- Staff On Duty
- Private Bar
- Food & Drinks
- Free Wi-fi
- Big Screen Music
- WheelChair Friendly

EVENTS

- Birthday Celebrations
(21 & Over)
- Weddings
- Engagements
- Christmas Parties
- Baby Showers
- Anniversaries
- Corporate Meetings & Parties
- Family – Friendly Gatherings

Feel Free To Bring Your Own Decor

CHECK OUT OUR WEBSITE & FACEBOOK & INSTAGRAM
FOR ALL OUR ENTERTAINMENT, EVENTS & OFFERS

CHRISTMAS DAY CHILDREN'S MENU

£44.95 PER CHILD
(UP TO 12 YEARS OLD)

STARTERS

Garlic Bread / Cheesy Garlic Bread (V)

Panko Prawns

Served with dips

Mozzarella Sticks (V)

Served with a mild tomato sauce

Pigs in Blankets

Served with BBQ sauce

MAINS

Roast Turkey

Butter roasted Goosnargh turkey breast, pigs in blankets, roast potatoes, Yorkshire pudding, sprouts, honey glazed parsnip & carrots, served with cranberry sauce & a rich gravy

Chicken In Basket

Fried buttermilk chicken breast loaded on fries, served with baked beans ketchup and sweet chilli sauce

Chef's Special Platter

Chicken wings, fish goujons, chicken goujons & mozzarella sticks served with fries & baked beans

10" Pizza

Choose one from;
pepperoni, ham, margherita, Hawaiian or chicken

DESSERTS

Warm Chocolate Brownie

With vanilla ice cream

profiteroles

Served with white chocolate sauce and vanilla ice cream

2 Scoops of Cheshire Farm Ice cream, Choose from;

Chocolate, Vanilla, Strawberry, Honeycomb or Salted Caramel

ALL DESSERTS MAY CONTAIN NUTS

(V) Vegetarian (B) Bones (CGF) Can Be Gluten Free (GF) Gluten Free (VE) Vegan (N) Nuts

A LA TURKA NEW YEAR'S EVE



- ★ LIVE SINGER 7PM - MIDNIGHT
- ★ LIVE DJ & LATE BAR IN THE RESTAURANT FROM MIDNIGHT - 3AM
- ★ REQUEST YOUR FAVOURITE SONGS ALL NIGHT LONG!
- ★ A LA CARTE MENU AVAILABLE 12 - 3 PM

EVENING ITINERARY

- ★ AVAILABLE FROM A LA CARTE MENU ONLY
 - ★ 2 COURSES £54.95 PER PERSON
 - ★ 3 COURSES £64.95 PER PERSON
- ★ £10 SUPPLEMENT WILL BE ADDED ON FILLET STEAK & EXCLUDES BILLIONAIRE PLATTER
- ★ EVENING SITTINGS: 7PM, 7.30PM, 8PM, 8.30PM AND 9PM

FOR ALL BOOKINGS FROM 6PM,
A NON-REFUNDABLE £30 DEPOSIT PER PERSON
IS REQUIRED TO SECURE YOUR BOOKING

**A LA CARTE MENU ONLY
AVAILABLE 12-3PM**

*New
Year's
EVE*

CELEBRATE NEW YEAR'S EVE AT A LA TURKA & THE LOFT

LIVE DJ FROM 9PM
&
LATE BAR UNTIL 3 AM

- ★ FREE ENTRY
- ★ TICKET REQUIRED
- ★ COLLECT FROM RESTAURANT
- ★ LIMITED TICKETS AVAILABLE
- ★ FIRST COME, FIRST SERVED BASIS
- ★ BOOK TO AVOID DISAPPOINTMENT
- ★ ENTRY WITHOUT A TICKET IS £10
(LIMITED SPACE AVAILABLE)

TICKETS ARE AVAILABLE AT THE RESTAURANT
WE'D BE HAPPY TO ASSIST YOU IN PERSON.

CHECK OUT OUR WEBSITE & FACEBOOK & INSTAGRAM
FOR ALL OUR ENTERTAINMENT, EVENTS & OFFERS



ALATURKARESTAURANTS.COM



ALATURKA.WARRINGTON



THELOFTSTOCKTONHEATH

CELEBRATE TOGETHER GROUP BOOKINGS WELCOME!

HOW TO BOOK

 01925 551 647

 WWW.ALATURKARESTAURANT.COM

PERFECT FOR

CORPORATE CHRISTMAS LUNCHES
OFFICE FESTIVE PARTIES
TEAM END-OF-YEAR CELEBRATIONS
CLIENT APPRECIATIONS EVENTS
GROUP FESTIVE DINING
FRIENDSMAS GATHERINGS

PRIVATE HIRE OPTIONS AVAILABLE

OUR VENUE CAPACITY



MAIN RESTAURANT 160 GUEST



HEATED COVERED TERRACE 120 GUEST



THE LOFT BAR (upstairs) 160 GUEST



**BOOK EARLY TO AVOID
DISAPPOINTMENT!**



**GIFT
VOUCHER**
AVAILABLE

PRE ORDER FORM

Party Name	
Date & Time	
Number of guests	

No	GUEST NAME	STARTER	MAIN	DESSERT	NOTE
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					

TERMS AND CONDITIONS FESTIVE PARTIES

Guests must order from the Festive Party Menu for all Festive Party bookings of 8 or more during December.

A non-refundable £10 deposit per person is required to secure any festive booking.

ALL BOOKINGS REQUIRE PRE-ORDERS FOR EACH PERSON AT LEAST 2 WEEKS BEFORE THE RESERVATION DATE.

A discretionary 10% service charge will be added to your bill (optional).



CHRISTMAS DAY

A non-refundable £50 deposit per person is required to secure your Christmas Day booking. Full payment will be settled on the day.



NEW YEAR'S EVE

For all bookings from 6 pm, a non-refundable £30 deposit per person is required to secure your booking. For any special dietary requirements (including gluten-free options) please contact us.



@ALATURKA.WARRINGTON

**CHECK OUT OUR
WEBSITE & FACEBOOK,
& INSTAGRAM FOR ALL
OUR ENTERTAINMENT,
EVENTS & OFFERS**

 **01925 551 647**



@THELOFTSTOCKTONHEATH

 bookings@alaturkarestaurants.com |  www.alaturkarestaurants.com

 Unit 4a, Victoria Buildings, Grappenhall Road, Stockton Heath, WA4 2AG