NEW YEAR'S EVE MENU £100 PP

GLASS OF CHAMPAGNE OR PINT OF BEER ON ARRIVAL.

STARTERS

AVOCADO ATLANTIC PRAWNS
Shredded Gem lettuce and avocado topped with Marie rose, Baby Prawns and radish

BEETROOT TARATOR
A vibrant blend of roasted beetroot, yogurt, garlic mayo and walnuts, offering a sweet and tangy flavour.

HUMMUS
Creamy blended chickpeas with tahini, garlic, and lemon, drizzled with olive oil.

CACIK
A refreshing yogurt dip with cucumber, garlic, mayo, dill and a hint of mint, served chilled.

BAO BUN
Pulled beef, coated in spicy BBQ sauce with spring onion, chilli sesame seeds, served in a soft bao bun (2 pieces).

TIGER PRAWNS
Cooked with mixed peppers in a garlic butter with white wine, tomato sauce, herbs & cheese.

PAN-SEARED SCALLOPS
Tender scallops seared to perfection with Malibu butter, topped with crispy onion & served with a parsnip puree.

WAGYU SLIDERS
Two mini Wagyu beef burgers with apple wood cheese, caramelized onions, sliced pickle and smoked mayo.

OCTOPUS
Pan seared octopus, eggplant with salsa Verde & white wine and lime.

DYNAMITE NACHOS
Rock shrimp tempura, crispy nachos & smoked mayonnaise, topped with spring onion & chilli peppers.

CALAMARI
Crispy fried calamari rings served with a homemade tartar sauce and lime.

BBQ JD WINGS
Coal fired wings, in house made JD BBQ glaze sprinkled with roasted sesame seeds, spring onion & chilli peppers

MAINS

SALMON
Pan fried salmon, served with heritage baby mixed vegetables, mashed potatoes, caviar & creamy mustard sauce.

FILLET OF SEABASS
Pan-seared seabass fillet, served with heritage baby mixed vegetables, mashed potatoes, crispy kale & creamy mustard sauce.

OCEAN SKEWER
A skewer of grilled prawns, salmon, and monkfish, accompanied with grilled onions and mix peppers, served with salad and baby potatoes.

MONKFISH
Succulent monkfish skewers, grilled with onions and peppers & served with salad and baby potatoes.

FRESH LOBSTER LINGUINE
Freshly cooked Lobster and basil, accompanied with linguine cooked in a creamy garlic sauce with onions & cherry tomatoes and topped with parmesan.

SHORT BEEF RIBS
Slow-cooked beef ribs in a gravy sauce, on a bed of mashed potatoes, served with vegetables, creamy BBQ sauce & crispy onion.

CHICKEN ASPARAGUS
Grilled chicken breast presented on a smooth layer of mashed potatoes, accompanied with asparagus, served with creamy mushrooms & blue cheese sauce on top.

VEGETARIAN CASSEROLE
A hearty mix of seasonal sautéed vegetables stewed in a homemade tomato garlic sauce & topped with grated halloumi cheese.

WAGYU BURGER
A juicy Wagyu beef patty with caramelized onions, sliced tomato & pickle, smoke mayo, gem lettuce, apple wood cheese served with chips.

CHICKEN BURGER
Grilled chicken breast with caramelized onions, sliced tomato & pickle, smoke mayo, gem lettuce, apple wood cheese served with chips.

CHICKEN SHISH
Juicy marinated chicken skewers, chargrilled to perfection.

LAMB SHISH
Tender chunks of marinated lamb, grilled on charcoal.

ADANA KOFTE
Spiced minced lamb skewers, grilled on charcoal

LAMB CHOPS
Succulent lamb chops, marinated and grilled on charcoal to perfection.

LAMB RIBS
Marinated Lamb Ribs grilled on charcoal.

CHICKEN WITH YOGURT
Grilled chicken on a bed of crispy bread, topped with tomato sauce, drizzled with hot butter and served with yogurt.

LAMB WITH YOGURT
Grilled lamb on a bed of crispy bread, topped with tomato sauce, drizzled with hot butter and served with yogurt.

MIXED SHISH
A combination of 2: Lamb shish, Chicken Shish and Adana Kofte grilled on charcoal.

STEAK — £20 supplement
USDA Rib-Eye: Premium rib-eye steak, with roasted bone marrow and chimichurri, portobello mushroom & cherry tomatoes & chips, served with choice of Peppercorn-Gravy-Mushroom sauces.

WHOLE LOBSTER — £20 supplement
Served in the shell. Layered on creamy mixed vegetables, drizzled with garlic butter & served with chips.

DESSERTS

BAKLAVA
Traditional Turkish golden filo pastry filled with crushed pistachios and perfectly glazed with syrup.

OREO BROWNIE
Decadent triple-chocolate brownie with Oreo crumble, served with vanilla ice cream.

CIGAR
Chocolate mousse glazed in dark chocolate, dusted with cocoa, served with Oreo crumbs and vanilla ice cream.

LOTUS FANTASY
Creamy cheesecake topped with caramelised Lotus Biscoff spread.