



# AZ Restaurant

## Christmas Party Menu



**2 courses – £16.95**

**3 courses – £19.95**

### Starters

**Humus:** Pureed chick peas with sesame seed oil, lemon juice, garlic, paprika and olive oil

**Kisir:** Crushed wheat, parsley, peppers, spring onion, tomato paste, lemon juice and pomegranate juice. This is a classic eastern Anatolian salad

**Zeytin Yagli Fasulye:** Fresh flat green beans cooked with olive oil, onions, garlic and tomatoes

**Patlican Yoghurt:** Baked Aubergine mixed with yogurt, garlic, olive oil, sesame oil, salt and pepper

**Fasulye Salatasi:** Kidney beans, butter beans, red onion, parsley, vinegar, lemon juice and olive oil

**Falafel:** Mashed chick peas, broad beans, fresh vegetables, fried in vegetable oil, served on a bed of humus and salad

**Sigara Boregi:** Turkish cigar shaped pastry, filled with feta cheese, parsley, herbs, and spices, then fried in vegetable oil, served with salad

**Sucuk:** Lightly spiced beef pepperoni, grilled, served with salad

**Hellim:** Char grilled hellim cheese, served with rocket



### Main Course

**Musakka:** Layers of mince lamb, aubergine, potatoes, courgette topped with béchamel and mozzarella, served with salad

**Et Guvec:** Oven baked lamb with onions, aubergine, carrots, peppers, potatoes, garlic, peas and red wine, served with bulgar or chips

**Tavuk guvec:** Oven baked chicken with onions, carrots, peppers, potatoes, garlic, peas and white wine, served with bulgar or chips

**Tavuk Shish:** Marinated chicken cubes, cooked on a skewer served with salad, chips and bulgar

**Izgara Kofte:** Marinated lamb mince served with salad, chips and bulgar

**Incik (lamb shank):** A large knuckle of lamb on the bone, slow cooked with onions, peppers, carrots, beans, celery served on a bed of mashed potato

**Tavuk sultan** - Finely diced chicken breast, honey, pine nuts, almonds, currants, apricots, served with bulgar wheat

**Veg Musakka:** Layers of mixed vegetables, aubergine, potatoes, courgette topped with béchamel and mozzarella, served with salad

**Iman Bayildi (V):** Aubergine stuffed with mixed peppers, onion, carrot, courgette, celery, pine nuts, currants, garlic, served with bulgar

**Baked salmon:** Oven baked salmon marinated in white wine, lemon juice, garlic, dill, coriander, butter served on a bed of spinach with salad and roast potatoes



### Desserts

Menu available on the evening

Any allergies be contact a member of staff