





PARTY MENU 3 X COURSES £34.95

SPICY LENTIL SOUP (V) PARMESAN TOPPED MEATBALLS (GF) PARMESAN TOPPED MEATBALLS (GF)

Minced lamb meatballs in a marinara sauce topped with grated parmesan SALMON ASPARAGUS

Asparagus wrapped with smoked salmon & topped with parmesan shavings SALT & PEPPER SOUID

Smoked paprika aioli, lime wedge, spring onions & fresh chilli

CHEESE TRIO (V)

Halloumi, Feta & spinach triangle, Mac & cheese croquette with chilli jam dip FALAFEL WITH HUMMUS DIP (VE)

Deep fried benegade fallefel with margo chuttey.

Deep fried homemade falafel with mango chutney

Roast turkey with all the trimmings PAN FRIED SEABASS Served with greens, garlic, onion & sauteed potatoes & chilli lime SPICY LAMB

Sliced tender lamb, slow cooked with red wine, mushrooms, peppers & onions in a spiced rich sauce. Served with rice & greens PERI PERI CHICKEN (GF)

Skewered chicken, onions, peppers & peri peri dip. Served with rice, sumac onions, tzatziki & greens **GRILLED AUBERGINE**

Grilled aubergine, tomato & basil sauce topped with vegan cheese.

BLOOD ORANGE SORBET (VE) TRIPLE CHOCOLATE BROWNIE (GF) Served cookies & cream ice cream BAKI AVA Served with Vanilla ice cream

STICKY TOFFEE PUDDING Served with toffee sauce & Vanilla ice cream



