



fora[®]
RESTAURANT

CHRISTMAS MENU

(V) Vegetarian - (N) Contains nuts allergens. Our food may contain traces of nuts, dairy, gluten or other allergens. 12.5% service charge will be added to your bill.

MENU 1

COLD and HOT STARTERS to SHARE

HUMMUS V *Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.*

IMAM BAYILDI V *Casserole aubergines w/ tomatoes and peppers, chickpeas and fresh tomato sauce.*

CACIK V *Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic.*

SPINACH AND FETA BOREK V *Filo pastry parcels filled w/ spinach and feta cheese.*

TABBOULEH V *Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.*

FALAFEL V *Broad beans, chickpeas and vegetable fritters.*

CHOICE of MAIN COURSES

ADANA KOFTE *Marinated fine cuts of lamb minced and mixed w/ fresh herbs and grilled on skewer, slightly spicy, served w/ rice and vegetables.*

CHICKEN ON SKEWER *Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.*

LAMB CASSEROLE *Diced lamb cooked w/ tomatoes, onions, mushrooms and peppers, served w/ rice.*

CHICKEN CASSEROLE *Diced chicken breast cooked w/ tomatoes, mushrooms, peppers and onions, served w/ rice.*

SEA BASS *Grilled sea bass, served w/ puréed potatoes and vegetables.*

VEGETARIAN OR MEAT MOUSSAKA *Baked layers of aubergine, potatoes, onions, carrots, courgettes, peppers and minced lamb w/ béchamel sauce topped w/ cheese, served w/ rice. Please ask for the Veg option.*

VEGETABLE CASSEROLE V *Potatoes, aubergines, peppers, green beans, courgettes, tomatoes and mushrooms cooked in tomato sauce served w/ rice.*

£25.95 per person

MENU 2

COLD and HOT STARTERS to SHARE

HUMMUS V *Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.*

KISIR VN *Mixed nuts and vegetable salad w/ crushed wheat and fresh herbs.*

CACIK V *Yoghurt w/ chopped cucumbers, fresh herbs and hint of garlic.*

SPINACH AND FETA BOREK V *Filo pastry parcels filled w/ spinach and feta cheese.*

BABA GANOUSH V *Caviar of smoked aubergines, red peppers and lemon juice.*

KALAMAR *Marinated squid served w/ tartare sauce.*

SPICY CHICKEN WINGS *Grilled marinated spicy chicken wings.*

CHOICE of MAIN COURSES

LAMB ON SKEWER *Marinated cubes of lamb grilled on skewer, served w/ rice and vegetables.*

CHICKEN ON SKEWER *Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.*

INCIK (LAMB SHANK) *Lamb shank slow cooked in the oven w/ rich tomato sauce and vegetables, served w/ mashed potato.*

SPECIAL MIXED GRILL *Selection of lamb kofte, lamb cutlet, marinated chicken and lamb on a skewer, served w/ rice and vegetables.*

HALLOUMI KEBAB V *Grilled halloumi cheese skewered with onions and peppers, served w/ salad and rice.*

OVEN BAKED SPINACH V *Spinach with onions cooked in vegetable oil, topped w/ bechamel sauce, cheese, served w/ rice.*

KING PRAWN CASSEROLE *King prawns cooked w/ garlic, mushrooms, mixed peppers, onions, tomatoes, cream and white wine, served w/ rice.*

SALMON KEBAB *Marinated cubes of salmon fillet, skewered w/ vegetables, grilled and served w/ salad and new potatoes.*

DESSERTS

MIX DESSERT PLATTER

£29.95 per person

MENU 3

GLASS of CHAMPAGNE COCKTAIL or A GLASS of SOFT DRINK on ARRIVAL

COLD and HOT STARTERS to SHARE

HUMMUS V *Puréed chickpeas w/ tahini, lemon juice, garlic and oil dressing.*

TABBOULEH V *Crushed wheat w/ chopped tomatoes, onion, mint and parsley salad.*

OLIVES V *Marinated olives w/ herbs and garlic.*

IMAM BAYILDI V *Casserole aubergines w/ tomatoes and peppers, chickpeas w/ fresh tomato sauce.*

STUFFED VINE LEAVES VN *Stuffed vine leaves w/ rice, onion and pine kernels.*

HALLOUMI CHEESE V *Grilled Cyprus cheese served w/ garnish.*

MITITE KOFTE *Grilled minced lamb patties mixed w/ red peppers and served w/ onion salad.*

GRILLED SPICY SAUSAGE *Grilled spicy Turkish sausages on skewer.*

CHOICE of MAIN COURSES

CHICKEN ON SKEWER *Marinated cubes of chicken grilled on skewer, served w/ rice and vegetables.*

APRICOT CHICKEN *Grilled chicken breast with sweet chilli apricot sauce served w/ rice and vegetables.*

LAMB ON SKEWER *Marinated cubes of lamb grilled on skewer, served w/ rice and vegetables.*

CENTIK SPECIAL *Delicious Ottoman dish. Grilled cubes of lamb, chicken and kofte on a nest of matchstick cut potatoes, topped w/ tomato and yoghurt sauce w/ a hint of garlic. Garnished w/ grilled tomatoes and peppers.*

SPECIAL MIXED GRILL *Selection of lamb kofte, lamb cutlet, marinated chicken and lamb on a skewer, served w/ rice and vegetables.*

VEGETARIAN OR MEAT MOUSSAKA *Baked layers of aubergine, potatoes, onions, carrots, courgettes, peppers and minced lamb w/ béchamel sauce topped w/ cheese, served w/ rice. Please ask for the Veg option.*

LAMB CUTLETS *Grilled lamb cutlets, served w/ rice and vegetables.*

MONKFISH KEBAB *Marinated cubes of monkfish, skewered w/ peppers, red onions, served w/ rice and salad.*

GRILLED MIXED SEA FOOD *Monkfish, Salmon and King Prawns on skewer, served w/ salad and new potatoes.*

QUINOA SALAD *Quinoa, grape tomatoes, chick peas, cucumber, red peppers, olives, herbs, sweetcorn, spring onion and feta cheese, drizzled with balsamic vinegar, lemon juice and olive oil.*

DESSERTS

MIX DESSERT PLATTER

£39.95 per person