



Christmas Day Menu

3 COURSE £69.95 PP

Starters

GRILLED SUCUK

Grilled garlic Turkish sausages.

HALLOUMI

Chargrilled halloumi cheese.

CALAMARI

Panko dusted squid rings served with tartar sauce.

KING PRAWNS

King prawns pan fried with garlic butter and lemon sauce.

PEYNIRLI BOREK

Feta cheese and parsley wrapped in a crispy filo pastry roll.

Mains

ASMA COMBO

Combination of chicken and lamb kebab served with rice, yogurt sauce and Turkish flat bread.

SIRLOIN STEAK

A delicate flavour with a firmer texture.

RIB EYE STEAK

A finely marbled, aged and tender cut.

LAMB CHOPS

Our signature marinated, chargilled lamb chops.

TRADITIONAL CHRISTMAS DINNER

Roasted turkey, yorkshire pudding, roast potatoes, redcurrant jelly, vegetables.

LAMB MOUSSAKA

Classic dish of thinly sliced layered potato, aubergine and lamb topped with a creamy bechamel sauce.

SEABASS FILLET

Seasoned and chargilled sea bass fillet.

VEGETABLE MOUSSAKA

Classic dish of sliced vegetables and potatoes topped with a creamy bechamel sauce. Served with garlic bread, rice and salad.

MANTARLI TAVUK

Chicken breast chunks sauteed with garlic mushrooms and peppers in a creamy tomato sauce.

Desserts

ORANGE CAKE

A delectable blend of rich chocolate and zesty orange flavours. Served with ice cream.

BAKLAVA

Traditional filo pastry with pistachios and syrup, served with vanilla ice cream.

HONEYCOMB CHEESECAKE

Vanilla cheesecake and chocolate covered honeycomb pieces, served with honeycomb ice cream.

Drinks

TEA,
COFFE,
LIQUER COFFEE



Merry Christmas



@asmaturkishrestaurant

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