

**NEW
YEAR'S EVE**
Menu

3 Course Set Menu
£74.90 per person

 **YAPRAK**

STARTERS

COLD STARTER PLATTER

For 2 People to share.

Hummus, Tarama, Cacik, Stuffed Vine Leaves, Baba Ghanoush, Yaprak's Aubergine

HOT STARTER PLATTER

For 2 People to share.

Sigara Boregi, Calamari, Halloumi, Falafel & Hummus, Spicy Beef Sausage

MAIN COURSES

LAMB SHISH

Marinated tender cubes of lamb, skewered and charcoal-grilled to your taste and pepper. Served with salad and rice.

CHICKEN CASSEROLE

Chicken, mushrooms, peppers, tomatoes and onions, special tomato sauce cooked in a pan. Served with rice.

MIXED FISH KEBAB

Marinated cubes of salmon, king prawns, monkfish, skewered & char-grilled. Served with rice and salad.

ADANA KOFTE

Char-grilled lean tender minced lamb skewers. Served with rice & salad.

LAMB RIBS

Char-grilled tender lamb ribs. Served with rice and salad.

CHICKEN WINGS

Marinated char-grilled chicken wings. Served with salad and rice.

CHICKEN SARMA BEYTI

Spicy marinated minced chicken seasoned with garlic & char-grilled, wrapped in lavash bread & topped with tomato sauce, then drizzled with butter. Served with rice and salad.

CHICKEN SHISH

Marinated cubes of chicken char-grilled on a skewer. Served with salad and rice.

MIXED SHISH

Marinated cubes of chicken and tender lamb grilled on a skewer. Served with rice and salad.

LAMB CASSEROLE

Lamb, mushrooms, peppers, tomatoes, onions and special tomato sauce cooked in a pan. Served with rice.

SEA BASS FILLET

Char-grilled sea bass fillet served with mashed potato and salad.

VEGETARIAN KEBAB

Grilled mixed vegetables with house special sauce. Served with rice.

ALI NAZIK

Charcoal-grilled smoky flavoured pureed aubergine with yoghurt and garlic, topped with chopped lamb Adana, butter sauce.

VEGETARIAN MOUSSAKA (V)

Aubergine, potato, courgette, carrot, onions, peas, chickpeas, mixed peppers, béchamel sauce with cheese and tomato sauce, served with rice and salad.

CREAMY SPECIAL CHICKEN (M)

Diced chicken fillet cooked with onion, mushroom, garlic, chef's special creamy sauce. Served with rice & salad.

DESSERTS

BAKLAVA

Baklava, filled with nuts and sweetened with syrup, served with vanilla ice cream.

CRÈME BRÛLÉE

A vanilla custard base with a delicious caramelised brown sugar topping (requires browning).

Please ask your waiter if you require any information regarding allergies or intolerances.

SAN SEBASTIÁN

A rich, sweet & creamy indulgent baked cheesecake with an intentionally burnt top that gives a lovely, caramelized taste. **(Belgian Chocolate or Nutella options)**

CHRISTMAS PUDDING

Traditional rich and indulgent Christmas pudding, made with dried fruits and warming festive spices, served with creamy vanilla custard.