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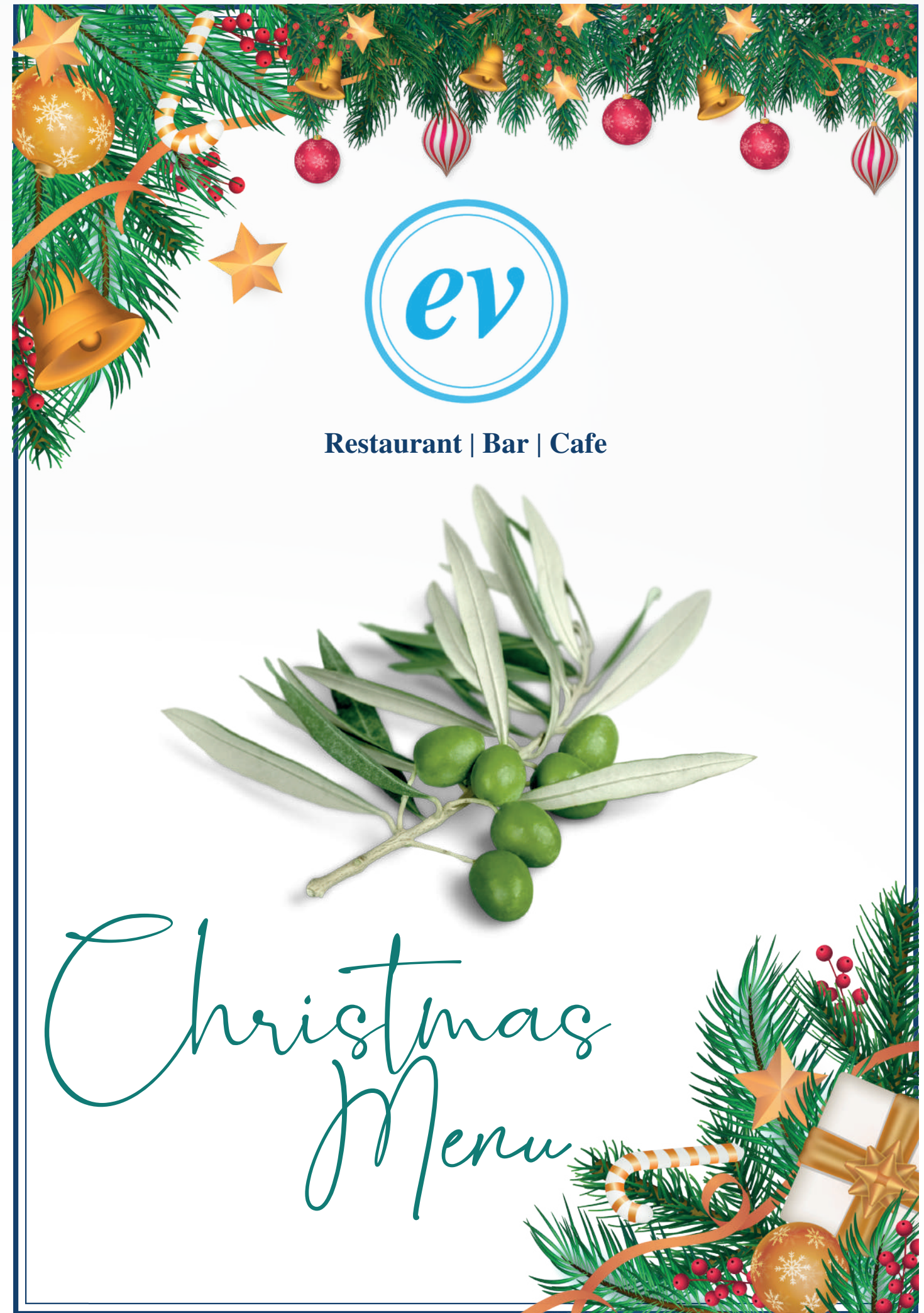


TAS Group
is proud to support
Great Ormond Street
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TAS Group is proud
to be the founder of
Docklands Academy London,
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Christmas Menu-1

£32.95

PER PERSON

MENU INCLUDES HOMEMADE BREAD, DIP & OLIVES, STILL/SPARKLING WATER AND CHRISTMAS CRACKERS

ASSORTED SET MEZE TO SHARE

Humus (v)

Pureed chickpeas with tahini, garlic and lemon

Maydanoz Salatasi (v)

Chopped parsley salad of tomatoes, onions, cracked wheat, olive oil and lemon juice

Cacik (v)

Yogurt with cucumber, dry mint and garlic

Baba Ganoush (v)

Grilled aubergine puree with tahini, olive oil, yogurt and garlic

Zeytinyagli Patlican (v)

Aubergine cooked in olive oil with chickpeas, tomatoes, garlic and pepper

Kisir (v)(N)

Bulgur wheat mixed with crushed walnuts and hazelnuts, spring onions and tomato sauce

Borek (v)

Filo pastry filled with feta cheese and spinach

Falafel (v)

Deep fried Mediterranean style chickpeas and broad beans patties

CHOICE OF MAIN COURSE

Tavuk Sis

Skewers of marinated chicken cubes served with bulgur wheat and salad

Karisik Sebze Sotesi (v)

Mixed vegetable sauté of aubergines, courgettes, mushrooms, tomatoes, onions, celery, potatoes

Kuzu Kofte

Grilled minced lamb patties, served with bulgur wheat and salad

Karides Guvec

Prawn casserole, mushrooms, peppers, tomatoes, double cream and garlic

Domates Soslu Kofte

Lamb meatballs cooked with fresh tomatoes, leeks and green peppers

Hellimli Ispanak

Spinach sautéed with chickpeas, halloumi cheese, fresh tomatoes, onions and banana peppers

DESSERT

Christmas Cake & Tea or Coffee

Christmas Menu-2

£39.95

PER PERSON

* INCLUDING COMPLIMENTARY GLASS OF PROSECCO OR PASSION FRUIT/PINK GIN MARTINI
MENU INCLUDES HOMEMADE BREAD, DIP & OLIVES, STILL/SPARKLING WATER AND CHRISTMAS CRACKERS

ASSORTED SET MEZE TO SHARE

Humus (v)

Pureed chickpeas with tahini, garlic and lemon

Maydanoz Salatasi (v)

Chopped parsley salad of tomatoes, onions, cracked wheat, olive oil and lemon juice

Cacik (v)

Yogurt with cucumber, dry mint and garlic

Baba Ganoush (v)

Grilled aubergine puree with tahini, olive oil, yogurt and garlic

Zeytinyagli Patlican (v)

Aubergine cooked in olive oil with chickpeas, tomatoes, garlic and pepper

Kisir (v)(N)

Bulgur wheat mixed with crushed walnuts and hazelnuts, spring onions and tomato sauce

Borek (v)

Filo pastry filled with feta cheese and spinach

Falafel (v)

Deep fried Mediterranean style chickpeas and broad beans patties

CHOICE OF MAIN COURSE

Tavuk Sis

Skewers of marinated chicken cubes served with bulgur wheat and salad

Vegeterian Musakka (v)

Mixed vegetable sauté of aubergines, courgettes, mushrooms, tomatoes, onions, celery, potatoes

Karisik Izgara

Mixed grill of chicken köfte, lamb köfte, chicken fillet and lamb fillet, served with bulgur wheat and salad

Kuzu Sis

Grilled skewers of marinated lamb cubes, served with bulgur wheat and salad

Ispanakli Levrek

Grilled sea bass fillet, served with sautéed spinach, tomatoes and baby potatoes

Patatesli Patlican(Vegan)

Aubergines cooked with potatoes, red and green peppers, red onions in fresh tomatoes and garlic sauce, served with yoghurt

DESSERT

Christmas Cake & Tea or Coffee